

# THE NATIONAL PROVISIONER

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## SCOPE OF MEAT INSPECTION ACT

### New Ruling Admits Uninspected Foreign Meat Products

The Attorney General of the United States has rendered an opinion in which he declares that it is not lawful for the government to put its meat-inspection stamp upon any meat food product derived from the carcass of an animal which had not passed a post-mortem inspection by a United States Government inspector.

In answering this question put to him by the Secretary of Agriculture the Attorney General also declares it his opinion that imported meat food products are subject only to the terms of the Food and Drugs Act, and not to the Meat Inspection Act. This applies even if such imported products have been further manufactured in this country, provided they are not mixed with domestic meat products. But they cannot bear "the Federal mark of approval" known as the meat-inspection stamp.

By this opinion the Attorney General modifies his conclusions set forth in a previous opinion, in which he ruled that products made from imported ingredients could not be transported in interstate commerce unless inspected and passed and stamped under the Federal Meat Inspection Act. He now decides that such products can be admitted to interstate commerce, but without the meat-inspection stamp. His opinion, the text of which is given hereafter, appears somewhat contradictory. The trade, which is vitally interested in this question of the scope of the Meat Inspection Act, may draw its own conclusions from what the Attorney General says.

#### Previous Rulings in This Matter.

The conflicting opinions referred to result from discussion of the use of foreign oleo stearine in compound lard manufacture. The Attorney General, in an opinion published in full in the columns of The National Provisioner of October 14, 1911, ruled that, since it had already been decided that compound lard establishments must be under government inspection, therefore the product of such establishments must necessarily be subject to inspection, and could not be shipped in interstate trade unless so inspected.

The Attorney General stated that, in his judgment, the provisions of the law relating to inspection of establishments "cover all establishments where meat food products are prepared, wherever the meat which goes into them may have come from."

"The act cannot be confined to an inspection only of those establishments where the entire process is carried on from slaughtering the cattle to turning out the finished product," he continued. "It applies also to any establishment where any one of the steps towards the final result is taken; and, above all, it applies to all establishments where the finished product, the thing which is ready for consumption by the public, is prepared."

But the Attorney General said in conclusion that "an inspection of the oleo stearine at the port of entry is not contemplated. It may be imported and sold as freely as before, and it may be used, as before, in the manufacture of lard substitute, provided only the manufacturer of such lard substitute complies with the provisions of the Act of June 30, 1906."

The Secretary of Agriculture desired to know how to reconcile this last statement with the ruling that establishments using foreign products must be inspected; that is, how a government inspection stamp can be placed on a product containing a non-inspected ingredient.

He therefore asked the Attorney General to rule on this point. The Department submitted a brief on the question through Solicitor McCabe which was fully summarized in the columns of The National Provisioner of December 2, 1911. In this brief Solicitor McCabe reached the conclusion that no meat inspector was authorized to place the inspection stamp on a meat food product derived from an animal which had not been inspected by a government meat inspector. The Attorney General in the following opinion sustains the Solicitor, but adds that imported meat food products which are uninspected may pass into interstate commerce in spite of the fact that they have not been inspected and bear no guarantee of their wholesomeness or healthfulness.

The opinion of the Attorney General follows:

#### Opinion of the Attorney General.

Washington, March 11, 1912.

The Secretary of Agriculture.

Sir: I have the honor to acknowledge the receipt of your letter of the 2nd of November last, enclosing a letter to you from Dr. Melvin, Chief of the Bureau of Animal Industry, and asking to be advised whether

"Under the meat-inspection amendment, the inspectors of the Bureau of Animal Industry are in any case authorized to place the mark of inspection upon a meat food

product which is derived from the carcass of any one of the four animals covered by the Act, if the carcass of that animal did not receive a post-mortem inspection by an inspector of the Bureau of Animal Industry."

In Dr. Melvin's letter it is stated that by a post-mortem inspection, meat-inspection authorities understand an inspection, not only of the carcass, but of the head and organs while attached thereto (with which meaning the term will be hereinafter used); and that it is a fact of universal recognition by such authorities, both in this country and abroad, that it is impossible for a qualified inspector from an examination of the meat or other product only, and without such post-mortem inspection, to be certain whether the animal was affected with a disease which might render such meat or products unsound, unhealthful, unwholesome and unfit for human food.

The answer to your question depends upon the construction to be given the meat-inspection amendment of June 30, 1906 (34 Stats., 674), in determining which a brief review of the earlier legislation upon the subject will be helpful.

#### Review of the Law in the Case.

The Bureau of Animal Industry, by which the meat-inspection laws are enforced, was created by the Act of May 29, 1884 (23 Stats., 31), entitled "An Act for the establishment of a Bureau of Animal Industry, to prevent the exportation of diseased cattle, and to provide for the suppression and extirpation of pluro-pneumonia and other contagious diseases among domestic animals." This Act was confined to domestic animals, and authorized the Secretary of the Treasury to take the necessary steps to prevent the exportation of diseased livestock, and prohibited interstate commerce therein. It made no mention of the carcasses and products of such diseased animals.

The Act of August 30, 1890 (26 Stats., 414), provides that the Secretary of Agriculture may cause to be made a careful inspection of salted pork and bacon intended for exportation, with a view of determining whether the same is wholesome, sound and fit for human food. Such inspection was to be made only when required by the laws of the country to which the meat was to be exported, or when requested by the seller or buyer thereof, and might be made at the place of packing or of exportation.

The Act of March 3, 1891 (26 Stats., 1089), entitled "An Act to provide for the inspection of live cattle, hogs and the carcasses and products thereof which are the subject of interstate commerce, and for other purposes," provides in Section 1 for an inspection of all live cattle exported to foreign countries; and in Section 2 for an inspection of all live cattle, the meat of which is intended for exportation to any foreign country, with a view to ascertain whether such cattle are free from disease and their meat sound and wholesome.

Section 3 requires an ante-mortem inspection of all cattle, sheep and hogs, the carcasses or products of which are to go into interstate commerce, and authorizes "in all cases where the Secretary of Agriculture

may deem necessary or expedient, under rules and regulations to be by him prescribed," a post-mortem examination of the carcasses of such animals.

Section 4 provides that after said examination, the carcasses and products of all animals "found to be free of disease and wholesome, sound and fit for human food, shall be marked as provided by the rules;" and Section 5 prohibits the introduction into interstate commerce of the carcasses of animals found to be unsound or diseased.

Section 7 provides that the Act should not apply to animals slaughtered by a farmer upon his farm, unless such carcasses should go into a packing establishment and be intended for transportation in interstate commerce.

The regulations are pursuant to this statute provided for a post-mortem examination of all animals slaughtered at any establishment where official inspection was maintained. Dr. Melvin states that from that time forth, as well before as after the Act of 1906, the Federal mark of approval was placed only upon the meat of animals thus examined.

In this state of the law was passed the Act of June 30, 1906, the purpose of which is stated to be "Preventing the use in interstate or foreign commerce . . . of meat and meat food products which are unsound, unhealthful, unwholesome, or otherwise unfit for human food."

## MASSACHUSETTS COLD STORAGE COMMISSION Declares Cold Storage a Necessity and Lowerer of Prices

The most comprehensive report on cold storage yet made, and possibly the clearest and most intelligent analysis of the subject, is that of the Massachusetts Cold Storage Commission, which has just been made public. The commission was created by the Massachusetts legislature and appointed by the governor, and has been at work on a study of this subject for a long time.

This report will not please the sensationalists because of its sanity. It declares flatly that "cold storage is a fundamental necessity in the distribution of the food supply of the nation." It finds that cold storage of foods is beneficial to health. And it insists that its investigations show that cold storage "makes prices lower and steadier."

The commission makes lengthy recommendations regarding legislation, the majority of which appear reasonable, though there are some points which will be combatted by cold storage interests. A twelve months' storage limit is suggested, and too short a time limit is inferentially declared objectionable. Dealing in cold storage products is pronounced legitimate speculation. A time limit is suggested merely as a means of preventing improper speculation.

The report is worthy of close reading and careful study. It is of great length and cannot be reprinted here. The summary prepared by the commission, embracing its conclusions and recommendations, is as follows:

### Summary of Conclusions and Recommendations.

In general, the commission recognizes that cold storage is a fundamental necessity in the distribution of the food supply of the nation. In the first place, it enables perishable food products to be brought to market with the least possible deterioration; in the second place, it enables the surplus of such products in the season of natural plenty to be carried over to meet the demand in the season of natural scarcity. The latter is the principal economic function of cold storage. It acts as a means of distributing the sea-

### Authority for the Regulations.

The first paragraph of this amendment authorizes in the discretion of the Secretary of Agriculture, an ante-mortem examination and inspection of all cattle, sheep, swine and goats before entering for slaughter any establishment, the meat and meat food products whereof are to be used in interstate or foreign commerce, and that when so slaughtered the carcasses shall be subject to a careful inspection.

Paragraph 2 commands the Secretary to cause to be made, for the same purposes, a post-mortem examination and inspection of the carcasses and parts thereof of all such cattle, sheep, swine and goats to be prepared for human consumption, and provides that the carcasses and parts of all such animals "found to be sound, healthful, wholesome and fit for human food" shall be marked "inspected and passed"; while those found to be unsound are to be labeled "inspected and condemned," and are to be destroyed for food purposes; and that the inspectors may, when they deem it necessary, reinspect said carcasses or parts thereof to determine whether, since the first inspection, the same have become unfit for human food, and if so the same shall be destroyed for food purposes.

It will be recalled that under the prior Act ante-mortem examination had been compulsory and post-mortem examination discretionary. By the act of 1906 ante-mortem (Concluded on page 32.)

sonal output of perishable food stuffs evenly over the market year, thus helping to equalize supply and demand.

With respect to the influence of cold storage on health, the commission finds that in the main it is beneficial. While abuses have arisen, through the holding of food products in cold storage for unduly long periods and through the handling of goods by improper methods before and after, as well as during, refrigeration, the benefits that have come from the salvage of food through cold storage far outweigh any evils that have developed in this field. Cold storage has brought about an expansion and diversification of the food supply of the population, making certain kinds of food more abundant and more accessible. It thus makes for the conservation of the vital resources of the people. The gain from this source is universal and permanent; the injuries are occasional and temporary, and can be eliminated by proper regulation.

### Effect of Cold Storage on Products.

The commission has made a study of the available scientific data relating to the effects of cold storage on different food products, the results of which are presented in detail elsewhere in this report. The general conclusions arrived at are summed up thus:

1. A progressive deterioration takes place in perishable food products kept in cold storage; the changes naturally occurring are greatly retarded by refrigeration, but are not absolutely suspended. Therefore, a food product that has been held in cold storage is never just as good as the perfectly fresh article, other conditions being equal.

2. The deterioration taking place during cold storage first appears in a change in flavor, which may affect the palatability of the food, but does not necessarily affect its wholesomeness or nutritive value.

3. The length of time during which an article of food held in cold storage can be kept wholesome and fit for consumption varies for different commodities.

4. The period of proper preservation for any particular commodity depends largely on the methods of handling and preparing for cold storage.

5. Scientific investigation in this field has not yet been carried far enough to enable one to fix normal time limits of cold storage for different commodities.

6. On the whole, prolongation of cold storage beyond one year, even under correct conditions, appears to be undesirable, and prejudicial to the public health.

### Effect of Cold Storage on Prices.

With respect to the influence of cold storage on prices, the commission finds that the effect is to make prices lower and steadier. It is clear that any factor that helps, as does cold storage, to extend the market for certain commodities, by enabling producers and dealers to dispose of their stocks throughout the entire year, instead of being confined to a limited period, must have the effect of encouraging a larger volume of production. And it is an elementary commonplace of political economy that an increase of supply, other things being equal, leads to reduction of price. It is equally clear that any agency that operates, as does cold storage, to take goods out of the market in the season of abundance, when prices are low, and to hold them for sale in the season of scarcity, when prices are high, tends, other things being equal, to bring about a greater uniformity of prices, preventing them from alternately falling so low and rising so high as would otherwise be the case.

The subject of the influence of cold storage on prices is discussed at length in one section of this report. The findings of the commission on this subject, based on a comparative study of the price movements of eggs, butter and poultry, before and after the introduction of cold storage, are summarized as follows:

1. The per capita receipt of the chief food products subject to cold-storage handling—eggs, butter and poultry—increased greatly in the Boston and New York markets during the decade 1901-10, as compared with the decade 1881-90, prior to the general adoption of cold storage methods. This fact appears to indicate that cold storage has contributed to increase the volume of production.

2. The average prices of butter and poultry were lower in the second decade than in the first; the average price of eggs was slightly higher, but this fact is explained by peculiar conditions affecting the egg market. The lower average of prices in the case of butter and poultry would seem to be a result of the increased volume of production, attributable in part to the influence of cold storage.

3. The average price of butter for the season of scarcity was considerably lower in the second decade than in the first; the average price of eggs for the same season was somewhat higher in the second decade, in consequence of the conditions already mentioned as affecting the price of eggs. The average prices of both commodities for the season of abundant production were somewhat higher in the second decade. These facts point to an influence of cold storage in the direction of lowering prices during the season of scarcity by increasing the supply offered for sale, and raising prices in the season of plenty by taking goods off the market.

4. The extent of price fluctuations of the three commodities was less in the second decade than in the first. The lessened fluctuations of price would seem to be a result of the more even distribution of the supply of perishable food products over the market year facilitated by cold storage.

### Is a Legitimate Form of Speculation.

5. The business of dealing in perishable food products through the medium of cold storage is essentially speculative, but this is a form of speculation which, when properly carried on, performs a legitimate function—that of adjusting the supply of such products to the demand, thus helping to bring about a lower and steadier range of prices.

6. The facilities offered by cold storage may be abused to manipulate prices, as may the machinery of speculation in general, but liability of serious injury to the consuming public through such action is not great, because of the enormous practical difficulties in the way of artificially controlling the supply of food.

(Continued on page 22.)



## MEAT INSPECTION AND MUNICIPAL ABATTOIRS

### Local Inspection Needs and Plans for Slaughterhouses

By A. D. Melvin, D. V. S., Chief of the Bureau of Animal Industry.

(Continued from last week.)

[EDITOR'S NOTE.—This article by the head of the United States Meat Inspection Service is one of a series concerning local meat inspection and municipal abattoirs which have appeared in the columns of The National Provisioner from time to time, and which will be continued in view of repeated requests for information concerning local city-controlled slaughterhouses and their plans, methods, charges and the results obtained. Much interest is displayed in this subject, especially in cities and towns where there is no local packinghouse enterprise, and where perhaps one could not be profitably operated, but where the local meat slaughter needs regulation. Dr. Melvin's article will be read with especial interest, particularly that portion giving the results of his investigation of municipal abattoirs wherever they are established, and of the work of his Bureau on abattoir plans.]

#### Plan and Specifications for Central Abattoir.

I have had prepared by Mr. G. H. Parks, architect in the Bureau of Animal Industry, plans, specifications and estimates for a central abattoir of capacity sufficient for a small city of about 20,000 population. Such a plant would cost from \$12,500 up, according to capacity.

One building would comprise the slaughterhouse, containing the killing room, the cattle-dressing room and the gut-handling space, divided as follows: Killing room, 14 x 15 feet 6 inches; cattle-dressing room and gut-handling space, 18 x 34 feet; all dimensions inside. Cost, frame construction, cement floors, walls cement lined, and ceiled roof, about \$2,500.

A cooler building 32 x 48 x 20 feet inside, with concrete or stone foundation, wood walls and ceiling, composition roof, concrete floor, and cork insulated walls and floor, would cost about \$3,000, and the machinery for the same, including refrigerating plant, would cost installed about \$5,000.

The tank or rendering building should be so built that it will not be connected with the abattoir, and it can contain the steam plant. The rendering tank will require a floor space of about 5 x 10 feet. A building 16 x 24 feet, 14 feet high, will accommodate the steam plant and the rendering tank. A building of frame construction would cost about \$500, and the steam plant and rendering tank can be installed for \$2,500.

In this power house should be installed a dynamo to generate electricity for power to drive the motors on the cattle hoists, the motor for running the refrigerating machine located in the basement of the abattoir, and the electric lights and fans.

The slaughterhouse is constructed with two killing beds and has a maximum capacity of 150 cattle a day of 10 hours, but the cooler building has a daily capacity of only 10 cattle, 12 sheep and 4 calves, on a basis of holding the carcasses 5 days. If hogs are to be killed another slaughter room 18 x 34 feet with a wing 10 x 15 feet, all inside dimensions, should be constructed, and additional cooler space provided, which would require an additional outlay of about \$9,000 for a capacity of 22 hogs a day. This would bring the total cost of the plant up to \$22,500. Concrete construction throughout would cost about 50 per cent. more than frame construction.

If the meat is kept in the cooler for a greater period than 5 days the capacity of the plant would have to be correspondingly increased.

#### Rendering Plant and Disposal of Offal.

A tank for the rendering of offal is an important feature, not only because it affords a safe method of disposing of this material, but also because it can be made to yield a considerable revenue from what would otherwise be waste products. The amount of offal from the slaughter of 10 cattle, 12 sheep and 4 calves would be about 950 pounds green weight. If the killing were done once in 3 days the amount of offal would be about 2,850 pounds.

When rendered into tallow and fertilizer this material would have a market value of about \$24, which would amount to about \$2,400 a year realized from the tankage. The cost of installing the rendering tank would be about \$2,400. It is not likely that any

extra labor would have to be employed to look after the tank. The cost of operation of the tank, including power, interest on investment, depreciation of the plant and fixed charges, such as insurance and office expenses, would be about \$615 a year. The profit from disposing of the offal in this way is therefore estimated at \$1,785 a year, which would make the installation of a rendering tank an exceedingly profitable investment.

If a rendering tank is not installed the offal should be put into closed metal containers and removed from the premises after each day's killing.

When a municipal sewer is provided, the sewage, except from the toilet, should be run into a concrete catch basin and from the basin to the city sewer. Sewage from the toilet should go directly to the city sewer without first passing through the catch basin. The catch basin is constructed as a long, narrow trough having partitions or weirs at right angles to its sides. The weirs retain

(Continued on page 43.)

## FINAL ARGUMENTS HEARD IN PACKERS' TRIAL

### Counsel for Government and for the Packers Talk to Jury

The long-drawn-out trial of cases against leading Chicago packers for alleged violation of the Sherman anti-trust law closed in the federal court at Chicago this week with the arguments of counsel on both sides and the instructions given by Judge Carpenter to the jury. The government consumed thirteen weeks in presenting its case. The defense did not introduce a single witness, relying on the government's own testimony and arguments of lawyers to convince the jury of the innocence of the defendants.

Following the decision of the defense last week not to take up time in introducing testimony, but to end the trial speedily, counsel began their arguments on Monday. First came James M. Sheean, counsel specially hired by the government in this case. He took an entire day for his high-flown oration, which consisted principally of denunciation of the packers. In opening his argument Mr. Sheean told the jury three matters were to be eliminated by them in considering the case. "Eliminate from your minds," he said, "the question of whether the law was wisely or unwisely enacted by Congress; what its true meaning is and the consequences to the defendants."

"Is it conceivable that these packers who met Tuesdays at the meetings in the National Packing Company and determined the course of business of the National Packing Company left the meetings and directed their business along different lines?" declared Mr. Sheean at the afternoon session. "The necessary and inevitable consequence was to bring about the actual operation of the concerns in harmony."

"So, gentlemen, let us bear in mind that the ultimate fact which the government charges and which it asks you to find to be a fact, is that there is a combination in restraint of trade whereby competition is eliminated or restricted between the vast businesses of Armour, Swift and Morris. That, stripped of all cumbersome legal verbiage, is the ultimate, controlling, central

fact, the great high mountain peak of the whole case."

#### First Argument for the Packers.

On Tuesday George T. Buckingham, of counsel for the packers, began the argument for the defense. "The truth about these defendants is that they maintain big business," said Mr. Buckingham. "That practically is the only proof against them. They have not done what other rich men's sons have done. They have not traveled to Europe to spend their money. Instead they have remained here and have kept at their business."

"The Swift plant started from a modest \$300,000 concern until in 1910 it had a paid up capital stock of \$60,000,000 distributed among 18,000 stockholders. There is nothing proved here which could justify you in declaring they had restrained trade or that any monopoly was created or that injury was done to the public resulting from a restraint of trade."

Mr. Buckingham ridiculed the claim of the government that the packers were able to control the fresh meat industry of the country. He declared that the exchange of information by agents of one firm concerning another was no crime, stating that all commercial enterprises constantly keep a force at work to obtain such information concerning competitors.

#### Says Evidence Favors Packers.

"You gentlemen should be well convinced beyond all reasonable doubt that they are guilty of the offense charged before you break down any such business. I beg you to most carefully consider all the questions concerned. I say to you that all the evidence in this case preponderates in favor of the defendants. The evidence in this case is far more consistent for a hypothesis of innocence than of guilt."

In speaking of the inability of the defendants to control the market Mr. Buckingham

(Continued on page 23.)

## PRACTICAL POINTS FOR THE TRADE

**EDITOR'S NOTE.**—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.

### CURING AND CANNING CORNED BEEF.

The following inquiry comes from a butcher:

Editor The National Provisioner:

Would you please give a recipe for corned beef, with a brine that need not be too strong, as I will turn the meat soon? I use a 16-gallon keg.

The meat used for corned beef is usually taken from thin cattle, which are known as "canners." The meat is usually very lean and sinewy. All tough portions are trimmed off and tanked, unless some meat cutter is at hand who will cut all up into the desired size. The meat taken for corned beef is from the forequarter; it is cut first into pieces weighing from five to six pounds, after the bones have been removed. This practice allows of an even pickling of the meat.

The strength of the brine employed varies somewhat with the individual operator, and is also dependent on the condition and size of the meat pieces. When the corned beef is not to be kept for a long time, a weak brine of about 40 degs. will be sufficient. This pickle contains 10 pounds of salt in every 100 pounds of water, 100 pounds of water being 12 gallons. To each 100 pounds of meat which a given container, such as a keg, will hold, there are added 4 ounces of saltpeter.

The meat is left in this pickle for from two to four weeks, according to the time in which the same shall be turned. After this time the meat is taken out of the pickle and

the adhering salt solution is washed off. The pickled meat is now boiled for ten minutes, the source of heat is then removed and the meat allowed to cool off while in the water. The loss from the cooking will approximate 30 per cent., taking the meat in the pickled state as 100.

After the cooking the meat is trimmed to remove all objectionable portions and bones which may have been left. It is cut into suitable size, either by hand or by machines made for that purpose, and is then ready for the cans. After the latter have been filled to the proper weight the cover is soldered on and the cans with their contents are processed in retorts, after which the vent holes which are provided in the covers are soldered up in specially-constructed soldering machines. Retorts, stuffing and soldering machines are required for operations on a larger scale and are expensive machines, requiring vacuum pumps, large boiler capacity and considerable power.

In manufacturing corned beef on a smaller scale where these machines are not justified, the product of course can be turned out just as good as otherwise, although the keeping quality is considerably lessened. However, in most of these cases the corned product is usually made for immediate consumption.

### CLASSIFYING HORNS AND BONES.

A subscriber asks this question about quotations on horns and bones:

Editor The National Provisioner:

Please define the classes of horns, hoofs and bones quoted in the columns of The National Provisioner. What do 65 and 70 lbs. average mean, as well as other averages? Do the regular quotations apply to skulls that have been cracked, and do they apply to strictly dry bones or not?

Horns quoted as No. 1, 65 to 70 lbs. average, are steer horns only, and such only as shall weigh 65 to 70 lbs. per hundred pieces. All of these No. 1 horns must be perfect. They must not be overcooked, which is

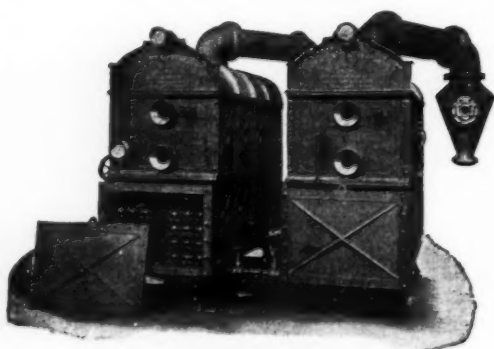
noticeable at the wide ends of the horns where the various layers of the horn substance become softened and brittle when dry from overcooking. The tip of the horn must not be damaged. When the tips have been removed, sawed off, etc., or are split, the horns are classed as culls, or third grade, to which class belong also all stag horns, cow horns and sometimes sheep horns. No. 2 horns are usually only those steer horns which are too light in weight to come under the No. 1 grade, but which are otherwise as perfect as the latter.

Flat shin bones are the shins from the forefeet of cattle. The figures used in the quotations of these bones are understood to mean 40 lbs. average per hundred pieces. These bones, as well as the round shins, should not be chalky or cracked, and must weigh the given weight per hundred pieces in an air-dry condition.

The skulls listed in the quotations are cattle skulls, either in the whole state or split. There is no difference in price on whole or split bones of this class. All must be air dry, which is, in this case, from 10 to 15 per cent. of moisture. Horse bones are usually lower in price, unless they are very carefully picked; that is to say, that they must not contain iron nails, horseshoes and the like, which are likely to break the mills during grinding.

All of these bones are cooked in open vats, and not under pressure, although they are called "raw" bones. Uncooked bones are "green" bones, while those that have been cooked under pressure are the "steam" bones.

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## DOES IT SEEM STRANGE?

The nervous and indignant anxiety dis-  
played by all the butter papers in discussing  
the prospects of oleomargarine legislation  
shows that they at last realize the approach  
of the day of doom for the butter monopoly.

It all depends on the point of view.  
Hoard's Dairyman is the butter maker's paper  
—and a good one, probably the best pub-  
lished—and it might be expected to have a  
prejudice in favor of butter against oleomar-  
garine. But its recent editorial attack on the  
Southern members of Congress who are siding  
with the consumer in the oleomargarine fight  
is a raw sample of editorial acumen—that is,  
from any other standpoint than that of the  
"please-your-patrons-whatever-you-do" pub-  
lisher. Hoard's Dairyman has not had that  
reputation hitherto. But then, the butter

case is in a bad way in Congress, and you  
can't blame the daddy of all the butter lobby-  
ists for being "sore."

The Dairyman attacks Southern Congress-  
men for being "more attached to the one dol-  
lar's worth of cottonseed oil they sell to the  
oleo makers than they are to the one  
hundred dollars' worth of butter the cows  
in each of their States produce." Southern  
Congressmen are only doing their duty in  
protecting the interests of a home industry  
of such magnitude as that of cottonseed prod-  
ucts. But it is likely that they are even  
more "attached" to the large majority of  
consumers in their Congressional districts—  
consumers with votes—who have been bom-  
barding them with petitions for a square  
deal for oleomargarine as a means of relief  
from the impositions of the butter monopoly.

The dairyman who markets his butter at  
a fancy figure and brings home oleomarga-  
rine at half the price for use on his own  
table is not in a majority in all the Con-  
gressional districts of the South. But he  
knows a good food product when he eats it,  
and a good bargain when he sees it, and it is  
not likely that he is nursing so much of a  
grudge against his Congressman as is the  
Northern creameryman who sees his strangle-  
hold on the consumer's pocketbook loosening.

The Dairyman here voices openly the threat  
that has long been the favorite secret weapon  
of the butter lobbyist in Congress—the wrath  
and vengeance of the farmer vote—when it  
says: "Any set of politicians or any party  
that espouses the cause of such a counterfeit  
will yet meet the wrath of the millions of  
farmers who keep cows."

How about the wrath of the millions of  
farmers who produce every one of the in-  
gredients that go to make up oleomargarine?  
And this means livestock and dairy farmers  
as well as cotton-raising farmers. And how  
about the wrath of the millions of consumers  
who only recently awakened to the fact that  
they have long been victims of the butter  
price hold-up? During the past year or more  
they have been able to buy wholesome, gov-  
ernment-inspected oleomargarine at half the  
price of non-inspected, disease-carrying but-  
ter. Is it any wonder that both these classes  
have at last made their feelings known to  
their representatives in Congress, or that  
these Congressmen should be more favorably  
disposed to just oleomargarine legislation  
than heretofore?

Yes, "these are strange times," as the  
Dairyman confesses. They must seem  
strange to the daddy of all butter lobbyists,  
or he would not give voice to such a wail.  
Gone are the good old days when the "farmer  
vote" club was wielded by him at Washing-  
ton with telling effect. The consumer has  
a club of his own, and he has found out how  
to use it. And so has the farmer who pro-

duces the raw materials for oleomargarine  
manufacture.

## DR. WILEY RESIGNS

Brief reference was made in the columns  
of The National Provisioner last week to  
the fact that Dr. H. W. Wiley, chief of the  
Bureau of Chemistry of the Department of  
Agriculture, had handed his resignation to  
the Secretary of Agriculture, to take effect  
at once. It is possible that this action on the  
part of Dr. Wiley was a surprise even to his  
volunteer press bureau in Washington, which  
had been having some difficulty of late in  
securing free newspaper advertising for its  
principal.

The resignation was no surprise to close  
observers of the situation, however. They  
had been expecting it for some time. It has  
been intimated as broadly as the press bu-  
reau dared that Dr. Wiley was forced out of  
the Department. It is nearer the truth to  
say that he forced himself out.

There was no room left for him in the De-  
partment of Agriculture. He was too big for  
the place. He was even too big for a Cab-  
inet place. He would hardly consider the  
suggestion of a Vice-Presidential nomina-  
tion. He grew bigger and bigger, and finally  
he got out. That was all he could do. If  
he had remained much longer, no telling what  
would have happened.

Meanwhile, a search is being made for a  
competent scientist as Wiley's successor,  
one who will rank with the other bureau  
chiefs of the Department of Agriculture.

## MOTOR TRUCKS AND ECONOMY

The recent investigations by an official  
commission of the State of New York into  
marketing conditions and the causes for the  
increased cost of food products in New York  
City had not proceeded far before it devel-  
oped that motor trucks may prove an im-  
portant factor in solving that portion of the  
problem due to street transportation. A  
well-known teamster who testified is quoted  
as saying that much of the expense of hand-  
ling food commodities was due to the fact  
that they are necessarily handled twice, and  
that his charges are sometimes as high as  
\$10 a load, while a double team must return  
him at least \$7 a day to be profitable.

Motor truck statistics show that if that  
type of vehicle was used twice as much could  
be carried at a load and the load moved  
probably twice as fast. This would mean  
that the transportation cost would be greatly  
reduced and the rapid movement would result  
in relieving congestion at the docks and  
warehouses very materially. With better  
warehouse facilities and motor trucks—the  
latter being the greater essential—it is quite  
likely that the double handling might be dis-  
pensing with to a large extent.

## TRADE GLEANINGS

The Board of Trade, Hawthorne, Fla., will install plant for curing and packing meats.

M. E. Gilbert, of Meridian, Miss., is interested in establishing a cottonseed oil mill at McAlester, Okla.

A cottonseed oil mill to cost about \$125,000 will be erected by the Business Men's Club, Ridgely, Tenn.

Gus Solomon, New Orleans, La., has petitioned city council for permission to erect a rendering plant.

Armour & Company have closed a contract for the erection of their new branch house at Chattanooga, Tenn.

The mayor of Lexington, Ky., is strongly supporting a plan for the establishment of a municipal abattoir at that city.

A contract has been awarded for machinery for abattoir and ice plant by the Southern Packing & Produce Company, Memphis, Tenn.

The Zehner Brothers Packing Company, Toledo, O., have increased its capital stock to \$1,000,000 and will increase the capacity of its plant to double.

J. J. Harrington & Company will erect a seven-story modern abattoir on the site of their old building at First avenue and Forty-third street, New York City, N. Y.

Anton Stolle has purchased the property of the defunct Richmond Abattoir Company at Richmond, Ind., which he will remodel and have in operation around October 1.

Gustav Kotzenberg, provision dealer, at No. 1319 Teller avenue, New York City, N. Y., has filed a petition in bankruptcy, with liabilities \$552 and assets \$55 in accounts.

The Farmers' Stockyards Company, Vicksburg, Miss., has been incorporated by S. R. Hughes, Philip H. Feld, E. J. Bomer, Harry Yoste and others, with \$10,000 capital stock.

The Magnolia Oil Mill & Manufacturing Company, Magnolia, Miss., has been purchased by the Magnolia Cotton Oil Company, and will reorganize. The capital stock is \$35,000.

The Vaden Fertilizer & Supply Company, Elba, Va., has been incorporated with a capital stock of \$25,000. R. C. Vaden is president, and G. H. Vaden, secretary and treasurer.

The Arkansas Packing Company, Pine Bluff, Ark., has filed articles of incorporation with a capital stock of \$250,000. S. Whitestone, A. V. Dunn, D. S. Constantine and J. N. Booth are the incorporators.

The Northumberland & Potomac Packing Corporation, Sunnybank, Va., has been incorporated, with a capital stock of \$10,000, by R. L. Williams, president; Luther Rice, vice-president; W. H. Blackwell, secretary and treasurer, Reedville, Va.

A petition in bankruptcy has been filed against the Consolidated Provision Company, dealers in sausage casings, with offices at Nos. 80 and 82 William street, New York City, N. Y. It was stated that the liabilities exceed \$5,000 and assets are about \$1,000.

The Common Pleas Court has given permission to A. N. Dodd, receiver for the Howell Provision Company, Newark, N. J., to issue \$20,000 receiver's certificates to operate the fertilizer department of the plant in order to fulfill contracts made before the appointment of the receiver.

**F. T. PARKER**  
**BROKER**  
**Packing House Products**  
107 Chestnut Street, Philadelphia, Pa.  
Correspondence Solicited.

General Manager E. Butterworth and Sales Manager J. M. Stewart, of the Natchez Packing Company, Natchez, Miss., have resigned and President S. H. Lowenburg is acting general manager, while Frank Howard, formerly superintendent of a large concern in Denver, Colo., is sales manager.

The transfer of the sixty-two acres of land desired by Sulzberger & Sons Company for their new packing plant, and a 44-foot lot on North Main avenue, Sioux Falls, S. D., desired for a city headquarters, was made this week, thus completing the deal between the Commercial club and the Chicago firm.

Articles of incorporation have been filed in the office of the Secretary of State by the Butchers' Packing Company of Little Rock, Ark. This is the company which recently purchased the plant of the Arkansas Packing and Provision Company. The company is capitalized at \$50,000, and the corporators are: A. C. Penzel, L. W. Pfeifer, R. Kinder-vater, Frank B. Gregg, Leo Pfeifer and Leo Pfeifer, trustee.

The Weil Packing Company and the Little Rock Stock Yards Company, two corporations recently invited to Little Rock, Ark., through the medium of the million-dollar industrial fund, have filed articles with the Secretary of State. The packing company is capitalized at \$200,000 and the stock yards at \$25,000. The officers of both companies are: Ben Weil, president; Theodore Weil, vice-president, and Lee B. Weil, secretary and treasurer.

### COTTON SEED FREIGHTS REDUCED.

Transportation rates on cotton seed from various points in Missouri, Oklahoma, Arkansas and Louisiana to Memphis, Tenn., have been held by the Interstate Commerce Commission to be unreasonably high and unduly discriminatory, and ordered reduced by May 1. The existing rates were attacked by the Memphis Freight Bureau, and its contentions were sustained by the commission.

### PROPOSALS.

Office of Purchasing Commissary, U. S. Army, 39 Whitehall street, New York, N. Y., March 22, 1912. Sealed proposals, in duplicate, for furnishing and delivering subsistence stores in this city at such times as may be required by the U. S. Government, on or before May 15, 1912, will be received at this office until ten o'clock a. m., April 2, 1912. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores opened April 2, 1912," and addressed to Capt. M. J. Henry, Com'y, U. S. Army.

Accuracy, Promptness and Personal Attention

**WILEY & COMPANY**  
Analytical and Consulting Chemists

15 S. Gay Street, Baltimore Md.

Specialties: Analysis of Packing House Products, Tankages, etc.

**"Improved Sanitary Rendering and Drying Machine"**

**4 MACHINES IN 1**

Ask for Catalogue

The Liesinger-Lembke Company, 697 Ellicott Sqr., Buffalo, N. Y.

### PROPOSALS FOR BEEF AND MUTTON.

New York, N. Y., March 15, 1912. Sealed proposals in triplicate for furnishing and delivering fresh beef and mutton required during 12 months beginning July 1, 1912, in accordance with specifications and conditions set forth in Circular No. 6, War Department, Office Commissary General, Washington, D. C., April 21, 1910, will be received by commissaries of following posts, respectively, until 11 a. m., April 16, 1912, and then opened. Forts McKinley, Williams, Me.; Constitution, N. H.; Ethan Allen, Vt.; Andrews, Banks, Rodman, Springfield Armory, Strong, Warren, Watertown Arsenal, Mass.; Adams, Greble, R. I.; Hamilton, H. G. Wright, Jay, Madison Bks., Niagara, Ontario, Plattsburg Bks., Porter, Slocum, Terry, Totten, Wadsworth, Watervleit Arsenal, West Point, Wood, N. Y.; Hancock, Mott, N. J.; Frankford Arsenal, Pa.; DuPont, Del.; Howard, McHenry, Washington, Md.; Walter Reed General Hospital, Washington Bks., D. C.; Hunt, Monroe, Myer, Va.; Columbus Bks., Ohio; Caswell, N. C.; Moultrie, S. C.; Augusta Arsenal, McPherson, Oglethorpe, Screven, Ga.; Barrancas, Dade, Key West Bks., Fla.; Morgan, Ala.; Jackson Bks., La.; Crockett, Texas; San Juan, P. R. Information furnished on application to Commissaries of respective posts or to undersigned. Envelopes containing proposals should be marked, "Proposals for beef and mutton to be opened April 16, 1912," and addressed to Commissary, at post to be supplied. Jas. N. Allson, Asst. Comsy. Genl.

### PROPOSALS FOR INDIAN SUPPLIES.

Department of the Interior, Office of Indian Affairs, Washington, D. C., March 5, 1912. Sealed proposals, plainly marked on the outside of the sealed envelope: "Proposals for Indian Supplies, Chicago, Ill.," and addressed to the "Commissioner of Indian Affairs, Sixteenth and Canal streets, Chicago, Ill.," will be received until 2 o'clock p. m. of Tuesday, April 9, 1912, and then opened, for furnishing the Indian Service with rolled barley, beef, mutton, corn, salt, groceries, enameled and glass ware, agricultural implements, wagons, wagon materials, school supplies, etc. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., and the United States Indian Warehouses at New York City, Chicago, St. Louis, Omaha and San Francisco. The Department reserves the right to reject any and all bids, or any part of any bid. R. G. Valentine, Commissioner.

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**THE TANKWATER WAGON**

*There's Money in it for Others  
and there's Money in it for You*

Save yourself all Trouble by using the

**ZAREMBA PATENT  
EVAPORATOR**

Built for Long Life, Hard Service, and  
No Worry to Its Owner.

**ZAREMBA CO., Buffalo, N. Y.**

Mr. Liesinger was a member of the old  
firm of

**WANNENWETSCH & CO.,**

which has been dissolved.

## FOR PURCHASING DEPARTMENTS

### A CLEVER BRECHT ADVERTISEMENT.

The Brecht Company, of St. Louis, manufacturers of packinghouse and butcher shop machinery, equipment and supplies, have sent out a cleverly-designed folder postal card to about 75,000 butchers throughout the country. The card when opened up displays a butcher shop scene, with counters and customers cut out in relief. It also contains much information concerning the Brecht output, and includes a return card on which a request for information may be made to any of the company's offices at St. Louis, New York, Denver, San Francisco, Hamburg or Buenos Ayres.

### LIVEZEY FILLS CONTRACTS.

The contract to overhaul and reinsulate the hog chill room of Geo. Hausmann & Sons, Philadelphia, has been awarded to John R. Livezey, the Philadelphia cold storage insulation expert. He has also been awarded the contract for reinsulating the old buildings of G. F. Pfund & Co., of Philadelphia. He has also completed the work for M. Zimmermann & Co. at Nos. 25-27 Fairmount avenue, Philadelphia, for up-to-date boxes in every respect. This work was done with Nonpareil corkboard, and the new work spoken of above is with Nonpareil corkboard. Mr. Livezey has offices at No. 1933 Market street, Philadelphia, and No. 5 Commerce street, Baltimore, Md.

### MEAT BUSINESS IMPROVING.

One of the best evidences that the retail meat business is getting better, compared to what it has been the last few years, is the report from the well-known manufacturers of "Beauty" refrigerators and fixtures, The Cincinnati Butchers' Supply Company, Cincinnati, Ohio, that orders are coming in so fast, while it is still cold and snow on the ground, for market outfits and refrigerators that they are compelled to start working overtime. When orders are placed so early in the year it is a sure sign that the winter business has been satisfactory, and that careful butchers want to get in shape for the increased business in spring when building and other outside work is started.

Butchers everywhere who contemplate im-

provements in their markets, sausage rooms or slaughterhouses will find it to their interest to correspond with The Cincinnati Butchers' Supply Company, who will be pleased to assist them in every way they can.

### BRECHT'S JACKETED LARD COOLERS.

The Brecht Company of St. Louis, Mo., with offices in New York, Denver and San Francisco, manufacture very fine jacketed lard coolers in three sizes, with double action agitator, for small packers or large butchers. They are made of heavy galvanized steel, with revolving paddles on an extra shaft that agitate the lard.

The use of Brecht's jacketed lard coolers enables the addition of tallow to the lard without the tallow being discernible. A cold water jacket quickly cools the lard. Their information department would be pleased to answer any questions on the manufacture of lard or lard compound.

The Brecht line of packinghouse machinery consists of everything new and up to date. Prospective customers, interested in packinghouse equipment and supplies will find it to their advantage to communicate with the nearest office of the Brecht Company or their main office in St. Louis.

### FRICK REFRIGERATING SALES.

The following is a list of sales of refrigerating and ice-making machinery recently made by the Frick Company, Waynesboro, Pa.:

Chas. E. Schultze, meat market, Canajoharie, N. Y.; three-ton refrigerating machine and storage piping for meat cooler.

J. & J. Darlington, creamery, Darling, Pa.; six-ton refrigerating machine for use in creamery.

South Side Supply Company, Chase City, Va.; 10-ton ice making plant, with improved flooded freezing system, distilling system, boiler and storage piping, for use in ice factory.

Julius Roesch, proprietor, La Grande Brewery, La Grande, Ore.; changing present freezing system to nine-ton raw water system.

Geo. F. Hoeldtke, dairy, Bowie, Tex.; three-ton refrigerating machine, freezing system and storage piping.

Charlottesville Ice Company, Charlottesville, Va.; 39-ton refrigerating machine, 20-ton improved flooded freezing system, 20-ton distilling system and storage piping.

Frank J. Goeshwender, meat, Pittsburgh, Pa.; six-ton refrigerating machine.

Union Slaughtering Company, Galveston, Tex.; 30-ton refrigerating machine and storage piping.

Hall & Morse Ice & Coal Company, Thayer, Mo.; 15-ton ice-making plant with improved flooded freezing system, distilling system, boiler system and storage piping.

Coca-Cola Bottling Works, Lexington, Ky.; 10-ton refrigerating machine and water cooling plant, for use in bottling works.

Mollenberg-Betz Company, Buffalo, N. Y.; 10-ton refrigerating machine and two-ton freezing system, for use in Evergreen Farm Dairy, Batavia, N. Y.

American Ice Company, Philadelphia, Pa.; 10-ton refrigerating machine for pump-out purposes at their 53rd and Whitby avenue plant, Philadelphia, Pa.

John Hague, refrigerating engineer, St. Louis, Mo.; three-ton refrigerating machine for Acme Produce Company, Hanaford, Ill. E. H. Jennings, oil, Pittsburgh, Pa.; six-ton refrigerating plant, 1,200-lb. freezing system and refrigerators, for Toxaway Inn, Lake Toxaway, N. C.

Defiance Creamery Company, Defiance, O.; 10 refrigerating machine and storage piping. City Ice Delivery Company, Cleveland, O.; direct expansion piping, for storage rooms.

Wills-Jones-McEwen Company, dairy, Philadelphia, Pa.; six-ton refrigerating machine and storage piping, for use in milk cooling station at Red Hill, Pa.

Wills-Jones-McEwen Company, dairy, Philadelphia, Pa.; six-ton refrigerating machine and storage piping, for use in milk cooling station at Boyertown, Pa.

Curtis Bynum, dairy and farming, Fletchers, N. C.; 17½-ton ice machine, for use in ice factory at Asheville, N. C.

John Hague, refrigerating engineer, St. Louis, Mo.; 15-ton refrigerating machine for Red Bud Creamery, Red Bud, Ill.

Harmony Creamery Company, Pittsburgh, Pa.; 15-ton refrigerating machine, brine piping and triple pipe brine cooling system, for use in creamery at West Farmington, O.

John Hague, refrigerating engineer, St. Louis, Mo.; 10-ton refrigerating machine for Du Quoin Bottling Company, Du Quoin, Ill.

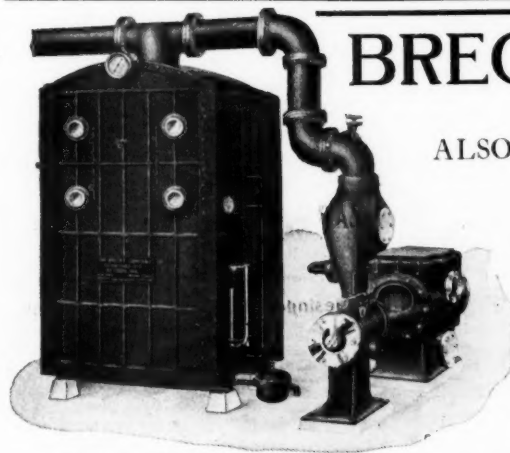
Marshall Wholesale Grocery Company, Marshall, Tex.; two-ton freezing system, for use in refrigerating plant.

H. F. Busch Company, packinghouse, Cincinnati, O.; 10-ton refrigerating machine for use in sausage factory.

Ft. Lauderdale Ice & Light Company, Ft. Lauderdale, Fla.; 12-ton distilling system and Corliss engine.

Crystal Ice Company, Argenta, Ark.; 85-ton refrigerating D. P. ammonia condensers.

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.



Brecht Standard Evaporator, Single Effect, With Pump Connected.

## BRECHT EVAPORATORS

ALL CAST IRON CONSTRUCTION  
ALSO STEEL, COPPER, BRASS OR INGOT IRON

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# ICE AND REFRIGERATION

## NEW CORPORATIONS.

Louisville, Ky.—The Polar Ice Company has been incorporated with a capital stock of \$30,000 by F. Hildebrand, C. W. Boone and James Conners.

Winston-Salem, N. C.—The Crystal Ice Company has been incorporated by John C. Wallace and M. W. Thompson, of Winston-Salem, and James Mullen, of Richmond, Va., with a capital stock of \$125,000.

Montreal, Can.—The Centerfreeze Ice Company has been incorporated with a capital stock of \$500,000. L. O. Geoffrion, of Montreal, W. Scott Weir, of New York City, and J. P. Baillargeon and N. A. Mullet, of Montreal, are the incorporators.

Little Rock, Ark.—The Railway Ice Company, chartered in Kansas, has filed a copy of its articles of incorporation. The company has a capital stock of \$100,000. The headquarters of the company will be at Marion, with W. B. Rhodes as its agent.

## ICE NOTES.

Pulaski, Tenn.—Booth & Sons' Produce Company are preparing to install cold storage plant.

Fort Wayne, Ind.—The Fort Wayne Dairy Company has purchased a refrigerating plant of 50 tons capacity.

Greensboro, N. C.—An ice plant of 100 tons' capacity will be established by H. J. Heinz, Rocky Mount, N. C.

Louisville, Ky.—A contract has been awarded by Hildebrand & Boone to erect an ice plant. Capacity, 30 tons.

Grants Pass, Ore.—Fire has destroyed the Grants Pass Cold Storage plant and ice factory entailing a loss of \$10,000.

Hawthorne, Fla.—A contract has been awarded by the Board of Trade to erect ice and cold storage plant, with a daily capacity of 10 tons of ice.

Staunton, Va.—Three cold storage plants will be erected at Staunton and other principal shipping points in the State by the Virginia Fruit Growers' Corporation.

Birmingham, Ala.—It is reported that the Birmingham Realty Company is going to erect twenty buildings with cold storage plant, which will cost \$225,000.

Elkins, N. C.—An ice and cold storage plant will be established by R. L. Poindexter, W. S. Gough, S. M. Arnold and J. W. Madison, organized company. Machinery has been purchased.

Chateaugay, N. Y.—The cold storage plant in this town, owned by the Electric Storage Company, has been sold at auction by A. M. Bennett, a surviving partner of the company, to H. G. Chandler, of Ogdensburg, for \$3,000.

## MASS. COLD STORAGE REPORT.

(Continued from page 16.)

7. The practice on the part of cold storage companies of negotiating loans for customers on warehousemen's receipts, although legitimate in itself, increases the danger of harmful speculation and market disturbances, but effective control of abuses of this practice seems impossible.

8. The law already provides machinery by which alleged abuses in the way of manipulation of food prices may be investigated and prosecution instituted, through the provisions of chapter 503 of the acts of 1911.

### Says There Is Need of Legislation.

The commission is of the opinion that, while the effects of cold storage on health and on prices are generally beneficial to the public, there is need of legislation for the regulation of this business. Cold storage is an industry of a public character. It plays a role in the distribution of the food supply analogous to that of the railway in the transportation of commodities in general. The railroads are "common carriers." The refrigerating warehouses are "common storers."

A business of this kind should be subject to supervision and control of the State. The object of regulation should be to prevent abuses and protect consumers without imposing on the business unreasonable restrictions that would interfere with its legitimate operations and hamper its proper development. The measures of regulation should be of such a nature as to attain the object sought with a minimum of expense and inconvenience to the business interests affected.

This can best be attained by framing the regulative measures in broad terms and investing the administrative authority with discretionary powers in the application and enforcement of the provisions. Accordingly, the commission proposes that extensive powers with respect to the regulation of cold storage establishments be delegated to the State Board of Health.

### Measures of Regulation Recommended.

The principal measures of regulation which the commission recommends are, in brief:

1. Cold storage warehouses should be subject to the supervision of the State Board of Health, and should be required to take out licenses and submit regular reports. The main object of the proposed inspection is to ensure the proper condition of goods upon entry into storage and their proper treatment during the storage period.

2. Food products deposited in cold storage should be marked with the dates of receipt into storage and of withdrawal from storage. The reason for this requirement is to afford a means of identifying cold storage commodities as such in the trade, and of conveying to purchasers information to which they are entitled with respect to the commercial history of the food products which they buy, including the length of time goods are held in storage.

3. The time for which food products may be held in cold storage should be limited to twelve months, with discretionary power vested in the State Board of Health to extend the time limit for particular consignments of goods, and also to fix a shorter time limit than twelve months for any article of food, if such further restriction of the storage period should be found upon investigation to be desirable.

The general reasons for imposing a time limit in the case of food products held in cold storage are that such a restriction, supplementing the provisions for inspection,

would afford an additional measure of protection to the public against abuses that might arise through undue prolongation of the storage period, would prevent the retention of goods in storage from one year into another, and would create a greater degree of public confidence with respect to cold storage food, allaying apprehension as to the length of time during which goods are held in cold storage.

### Why Time Limit Is Recommended.

In fixing the length of the time limit two considerations have influenced the commission especially. In the first place, it seems reasonable that the time limit should not be longer than twelve months, as the proper function of cold storage is to carry goods from the flush season through the short season, and not to hold them over into the next market year. In the second place, it seems logical that the time limit should not be made shorter in any case than the period during which the food product in question can be preserved in wholesome condition, if properly handled before and during storage.

Applying these considerations, the commission has decided upon a general time limit of twelve months. There is no evidence which the commission has been able to discover that would warrant the imposition of a shorter time limit than twelve months in the case of any food product—with the possible exception of eggs—on the ground that the commodity could not be preserved in wholesome condition for one year. The period of twelve months may be termed the natural seasonable limit, regarded from the economic point of view, and in the absence of reasons for fixing a shorter time limit on health grounds may be prescribed as the legal time limit.

The commission recognizes, however, that circumstances might arise which would justify the extension of the twelve months' limit in particular cases, and also that further investigation might develop reasons for shortening the legal storage period in the case of some particular commodity. The proposal to confer upon the State Board of Health powers of further extension and restriction with respect to the time limit provides for such exigencies in case they arise.

### Other Regulations Suggested.

4. The fraudulent sale of cold storage products as fresh goods should be prohibited. It is generally admitted that the purchaser has a right to know whether he is getting cold storage or fresh food. A provision requiring that purchasers shall be informed upon this point is a legitimate and desirable measure for the protection of consumers against deception.

5. The return to cold storage of goods that have once been withdrawn and placed on the market for sale to consumers should be prohibited. Such goods are presumably not in fit condition for further storage. The prohibition of restorage is needed to protect consumers against a practice that unquestionably leads to abuses.

With reference to the scope of the proposed regulations the commission recommends that they shall apply to fresh meat and fresh meat products, fresh food fish, poultry, eggs, butter and such other commodities as may be specified from time to time by the State Board of Health. The reasons for defining the scope of the act in this manner are set forth in the report and need not here be recapitulated.

In conclusion, it should be emphasized that the purpose of the commission in proposing these regulations is to protect the consumers of cold storage products against abuses through improper handling of goods, undue prolongation of the storage period and deception of purchasers through the sale of cold storage articles as fresh goods. At the same time, in seeking to accomplish this end, the commission has kept steadily in view the importance of imposing no unreasonable restrictions upon the legitimate operations of

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PROVIDENCE, Rhode Island Warehouse Co.  
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**HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.**

cold storage and the proper extension of this business.

It is the belief of the commission that the adoption of such reasonable measures of regulation as are here proposed will help to establish popular confidence with respect to cold storage, promote better relations between the cold storage interests and the public, and place the business on a more satisfactory footing, to the advantage of warehousemen, dealers and consumers alike.

### PACKERS' TRIAL AT CHICAGO.

(Continued from page 17.)

said: "It is not in the power, if it were in the desire, of these people, by concerted action or any other way, in the present state of the market as it stands in this evidence before you, to dominate and control as this indictment say they did and thereby fix and control and regulate prices."

Mr. Buckingham reviewed the evidence at length and told of the failure of the proposed giant merger in 1902, which failed because of the financial situation in the country at that time. "The defendants are being tried for a proposed combination which was never consummated," said the counsel, "and the government has not shown by any witnesses or documentary evidence that they were in a combine."

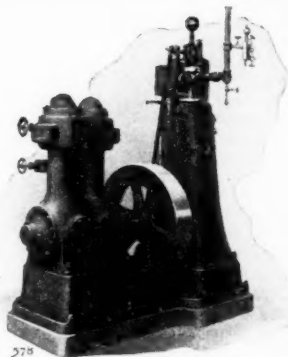
He was followed that day and the next by John S. Miller for the packers. Then came United States District Attorney Wilkerson, and after him M. W. Borders and John Barton Payne for the packers. Then Pierce Butler, another specially-hired lawyer, closed for the government. Argument was to conclude on Friday, and it was expected the jury would get the case that day or the next.

In closing the defendants' case John Barton Payne said:

"Cabinets in Europe await your verdict to decide whether fresh meat from the United States shall in the future be excluded from certain foreign countries. Do not send out word to the world that there is a dishonored cattle market in Chicago. The government is asking a prison term for these defendants if a verdict of guilty is returned. If men are to be deprived of their liberty on such evidence as this, then indeed are our institutions on trial.

"The defendants' business is on trial in this case. No good can be accomplished by a verdict of guilty. Nobody claims anybody has been injured by these defendants. A verdict of guilty would characterize these men as criminals, brand their business as a fraud and do great harm to this country and its people. Not a witness has testified that the price of fresh meat has been raised or the price of cattle lowered."

### WATCH PAGE 48 FOR BARGAINS



SIZES—8 to 17 Tons

## YORK ICE MACHINES

comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our enclosed types are made with engine or for belt drive—single cylinder ½ to 6 tons; double cylinder 8 to 17 tons. Bulletin 42.

Our single column open types, with engine, or for belt drive—single cylinder 1¼, 3 and 6 tons; double cylinder 8, 10, 20 and 30 tons. Bulletin 26.

### York Manufacturing Co.

Largest Ice Machine Manufacturers in the World

Main Office and Works: YORK, PA.

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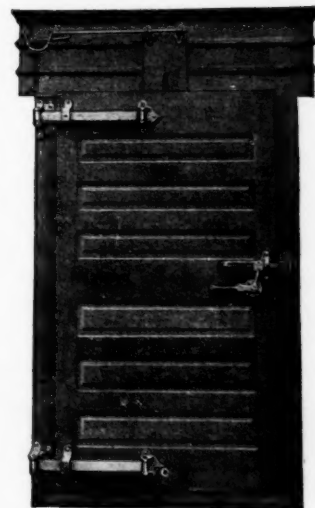
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WE STAND ON THIS PROPOSITION

**There is nothing  
better than Our Re-  
frigerator Doors and  
Windows.**



**We invite a contest**

SEE ANY OF THE BIG PACKERS

**ARMOUR & CO.  
SWIFT & CO.**

**S. & S.  
TAFT PACKING CO.  
JACOB DOLD CO.**

**Jones Cold Store Door  
Company  
Hagerstown, Md.  
U. S. A.**

## MEAT EXPORT FIGURES SHOW LARGE INCREASE

### Both for February and for the Past Eight Months

Exports of meat and dairy products for February, according to preliminary government figures, show an increase in value amounting to \$1,316,019, as compared to the same month of 1911. For the eight months since July 1 last the increase in export values is shown to be over 13 million dollars, as compared to a similar period a year ago. Meat and dairy products valued at \$12,115,693 were exported in February, while for the eight months the total export value was \$89,232,059.

Exports of meat animals decreased as compared to February, 1911, about \$200,000 in value, while for the eight months they increased some half million dollars, as compared to a year ago. Exports of cattle, hogs and sheep for February were valued at \$619,953, and for the eight months at \$7,538,550.

Detailed export figures for the month and the eight months, compared to similar periods a year ago, are given as follows:

**Cattle.**—February, 1911, 8,165 head, value \$764,010; February, 1912, 5,797 head, value \$557,383. For eight months ending February, 1911, 71,995 head, value \$6,788,992; same period, 1912, 78,285 head, value \$7,115,031.

**Hogs.**—February, 1911, 8 head, value \$220; February, 1912, 2,121 head, value \$17,220. For eight months ending February, 1911, 723 head, value \$8,891; same period, 1912, 9,348 head, value \$75,029.

**Sheep.**—February, 1911, 8,245 head, value \$59,861; February, 1912, 9,792 head, value \$45,350. For eight months ending February, 1911, 42,513 head, value \$216,465; same period, 1912, 76,408 head, value \$348,490.

**Beef, canned.**—February, 1911, 774,460 lbs., value \$87,889; February, 1912, 757,619 lbs., value \$89,033. For eight months ending February, 1911, 8,138,144 lbs., value \$942,764; same period, 1912, 8,389,272 lbs., value \$983,807.

**Beef, fresh.**—February, 1911, 2,241,135 lbs., value \$227,717; February, 1912, 1,466,676 lbs., value \$156,115. For eight months ending February, 1911, 28,186,468 lbs., value \$3,048,561; same period, 1912, 12,040,065 lbs., value \$1,237,267.

**Beef, salted or pickled.**—February, 1911, 3,098,231 lbs., value \$271,984; February, 1912, 2,457,816 lbs., value \$188,300. For eight months ending February, 1911, 25,067,509 lbs., value \$2,301,669; same period, 1912, 25,533,530 lbs., value \$1,799,456.

**Oleo Oil.**—February, 1911, 8,762,671 lbs., value \$898,394; February, 1912, 7,472,612 lbs., value \$822,585. For eight months ending February, 1911, 62,639,980 lbs., value \$6,762,406; same period, 1912, 85,013,886 lbs., value \$8,663,222.

**Oleomargarine.**—February, 1911, 339,216 lbs., value \$36,212; February, 1912, 333,412 lbs., value \$33,771. For eight months ending February, 1911, 2,274,768 lbs., value \$244,482; same period, 1912, 2,334,219 lbs., value \$239,548.

**Tallow.**—February, 1911, 1,282,896 lbs., value \$89,420; February, 1912, 3,390,189 lbs., value \$208,997. For eight months ending February, 1911, 9,720,322 lbs., value \$678,315; same period, 1912, 28,178,108 lbs., value \$1,694,172.

**Bacon.**—February, 1911, 10,716,621 lbs., value \$1,472,690; February, 1912, 16,892,457 lbs., value \$2,020,813. For eight months ending February, 1911, 90,288,604 lbs., value \$13,055,196; same period, 1912, 143,526,683 lbs., value \$17,082,483.

**Hams and Shoulders, cured.**—February, 1911, 13,762,421 lbs., value \$1,794,880; February, 1912, 17,297,843 lbs., value \$2,072,886. For eight months ending February, 1911, 90,336,946 lbs., value \$12,550,462; same period, 1912, 129,729,462 lbs., value \$15,878,970.

**Pork, fresh and pickled.**—February, 1911, 2,826,143 lbs., value \$304,465; February, 1912, 4,125,619 lbs., value \$381,776. For eight months ending February, 1911, 25,496,154 lbs., value \$2,858,330; same period, 1912, 30,210,568 lbs., value \$2,742,232.

**Lard.**—February, 1911, 45,675,225 lbs., value \$5,042,838; February, 1912, 52,961,509 lbs., value \$5,121,186. For eight months ending February, 1911, 256,876,906 lbs., value \$30,879,816; same period, 1912, 347,283,222 lbs., value \$33,377,544.

**Neutral Lard.**—February, 1911, 3,356,103 lbs., value \$388,421; February, 1912, 8,040,573 lbs., value \$882,375. For eight months ending February, 1911, 17,545,308 lbs., value \$2,114,047; same period, 1912, 38,845,071 lbs., value \$4,103,770.

**Butter.**—February, 1911, 447,196 lbs., value

\$93,300; February, 1912, 393,791 lbs., value \$99,897. For eight months ending February, 1911, 2,080,947 lbs., value \$486,901; same period, 1912, 3,536,120 lbs., value \$812,786.

**Total Cattle, Hogs and Sheep.**—February, 1911, value \$824,091; February, 1912, value \$619,953. For eight months ending February, 1911, value \$7,014,348; same period, 1912, value \$7,538,550.

**Total Meat and Dairy Products.**—February, 1911, value \$10,799,674; February, 1912, value \$12,115,693. For eight months ending February, 1911, value \$76,188,809; same period, 1912, value \$89,232,059.

### NO PAY FOR CONDEMNED CATTLE.

Commissioner of Agriculture Calvin J. Huson, of New York, has made a report to Governor Dix concerning the slaughter of tuberculous cattle and glandered horses, and the complaint of farmers that they are obliged to wait for months before receiving pay for the lost animals. During the fiscal year, October 1, 1910, to September 30, 1911, 3,000 cattle and 1,500 horses were condemned and killed.

There was \$238,029 available to pay the claims of farmers, but by October 9, 1911, the fund was exhausted, and there are claims on file amounting to \$194,632. Commissioner Huson says that George P. Whitney, chair of the Assembly Ways and Means Committee, has promised to insert a provision in the supply bill for \$100,000 for present needs, and to introduce a special bill appropriating \$200,000 to cover claims sure to be filed before the meeting of the next legislature.

### MEAT INSPECTION AT COLUMBUS, O.

The city council at Columbus, O., has adopted an ordinance appropriating \$10,000 to establish an adequate system of local meat inspection, to cover the establishments doing a purely local business and not under government inspection. This will enable the health board to issue an order that no meat unless it bears either the city or government inspection stamp be offered for sale in Columbus.

There are about 40 local slaughter houses killing for Columbus markets, and it will be up to them to call for inspection when they kill, if they desire the necessary stamp on their meat. The city will also send an inspector out as far as 50 miles from Columbus to make an inspection of meat intended for Columbus. The government maintains a strict inspection on all meat killed for interstate shipment.

### OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, March 21.—Europe has this week bought oleo oil moderately but not in large volume, and toward the end of the week the market is decidedly easier, not as a result of accumulation of stocks, but caused more by the high price at which this article has been held for some time past. The lard market has made quite an advance this week in view of reduced hog arrivals, but at the higher values now ruling for neutral lard Europe has been but a modest buyer, and the turnover in these goods in the last few days, hence, rather light. Prospects for prices in the near future depend very much on the future course of the provision market.

Produce Exchange memberships are quoted at \$375 to \$400. An unusual influx of new members has occurred the last few weeks, representative of various industries.

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No more stale trimmings. It's a double profit, because the ice serves a double purpose. An automatic ice saver that gives a dry and very cold air without chemicals or machinery. The cost is so trifling that every butcher should investigate the

## AUTOMATIC ICE SAVER

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# Hardware Utilities Co.

At 68-70 Hudson Street

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## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Prices Advancing—Future Trading More Active—Fair Demand for Cash Product—Hog Movement Decreasing—Packing Operations Showing Smaller Totals—Export Movement Liberal.**

The advance in the future market has continued during the past week, and prices the middle of this week were the highest for a long period, making a very steady advance from the midwinter quotations, when the market was depressed by the enormous marketing of hogs. Prices are feeling the influence of lessened pressure in this direction and have shown a very steady response. The decreasing movement of hogs is having the effect which was expected by good judges of market conditions. For some time these merchants have been confident that the decreasing marketing of hogs which was bound to come would find a situation where, speculatively, the market was short, not only in contracts, but that the consuming market was relatively short of supplies.

The decrease in the hog movement has been quite noticeable. Receipts the past week were about 75,000 less than the preceding week at the six leading points, and about 100,000 less than last year.

The semi-monthly estimate of the stocks of product at Chicago showed, to some extent, the effect of the decrease in the packing returns. The falling off in the movement of hogs is shown in a decrease in the stocks of pork and the stocks of ribs for the first half of the month, while the total stock of

lard remained about unchanged. The figures, compared with February 29, and March 31 last year, as estimated for March 15, follow:

	Mar. 15,	Feb. 29, 1912.	Mar. 31, 1911.
Pork, new, bbls.....	37,795	42,110	6,788
Pork, old, bbls.....	886	825	16
Lard, new, tes.....	106,212	104,952	33,776
Lard, old, tes.....	5,825	7,683	.....
Ribs, new, lbs.....	23,764,000	24,188,000	9,566,000

The export movement of provisions continues very active. The shipments of lard the past week were 14,255,000 lbs., and the increase since November 1 has been nearly 54,000,000 lbs. The total exports of meats for the week were about 10,000,000 lbs., making the total gain since November 1 about 35,000,000 lbs.

The exports of hog products for the month of February showed an increase in bacon of over 6,000,000 lbs. over last year; in hams a gain of 4,000,000 lbs.; in lard a gain of 7,000,000 lbs. The exports of beef, on the other hand, showed a decrease. The exports of hog products reflect the seriousness of the food situation abroad, and European consumers have been very ready to take advantage of the enormous hog marketing in the United States and the enormous product of meats and lard.

With the advance in futures there has been a steady advance in the price of hogs, which are now ruling just about the same as a year ago, while the cost of feed-stuffs is, if anything, showing a greater disparity with last year. The price of product is showing much more favorably compared with a year ago

than the price of hogs. The recent advance in contracts has carried lard to about a cent a pound over a year ago for the spring and summer deliveries. May ribs are about the same as last year while the forward deliveries are from  $\frac{1}{2}$  to  $\frac{3}{4}$  c. per pound above last year. In pork the May delivery is below last year, while July is above. This premium in the distant deliveries reflects the expected situation in the supply of hogs for the summer season. The market is apparently taking the position that the summer marketing of hogs will be comparatively limited, which will result in decreasing stocks of product, while the cost of hogs coming to market will continue to be influenced by the price of the old-crop feed-stuffs.

A year ago feed-stuffs prices continued low until the market was affected by the dry weather conditions of late June and July. The hogs coming to market a year ago were raised under favorable conditions, as to feeding costs, while this year the price of feed-stuffs has been directly the reverse. Corn continues over twenty cents a bushel above last year, and there is no recession in the price of other feeding grain, or mill feeds. The weather conditions west have been very severe, and the middle of this week the weather map showed temperatures much below zero in the American Northwest, and quite heavy snow in the central west and the Missouri valley. Such conditions do not make for an early spring, or early spring pasturage, but compel heavy feeding of high-priced feed-stuffs.

The question of storage room at Chicago

**Our New Packing House  
Can a Necessity  
To  
Every  
Packer  
Jobber  
Retailer**

***Sanitary—a little hot  
water and a scrub-  
brush will always  
keep it bright***

**SEND FOR CIRCULAR**

**AMERICAN CAN COMPANY**  
CHICAGO NEW YORK SAN FRANCISCO

has been a factor for some time. A despatch Thursday from a prominent house said:

"An unprecedented situation exists in the provision trade. Local warehouses are so full that outside packers are afraid to sell futures for delivery here, because of their inability to store their property here when it arrives. Additional storage room is being declared regular from time to time by the Directors of the Board of Trade, in order to take care of the situation, but supplies are now so heavy that it is probable that unusual action will have to be taken sooner or later, under the emergency clause, the first time such action has been needed in the provision trade."

**BEEF.**—The market continues firm but quiet. Demand is fair and supplies show no improvement. Quoted: Family, \$15@15.50; mess, \$13@13.50; packet, \$13.50@14; extra India mess, \$24.50@25.

**PORK.**—The market has been advanced sharply this week, due to the strength of the Western future market and the higher prices asked to come forward from the West. Mess is quoted at \$18@18.50; clear, \$17.25@18.25; family, \$19.50@20.50.

**LARD.**—There has been further advance this week with prices showing a better tone on the spot. Offerings from the West are held more firmly and shipments out continue heavy. City steam, 9 $\frac{1}{4}$ c.; Middle West, \$9.55@9.65; Western, \$9.80; refined Continent, \$10.00; South American, \$10.50; Brazil, kegs, \$11.50; compound lard, 7@7 $\frac{1}{4}$ c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

#### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, March 20, 1912:

**BACON.**—Abo, Russia, 15,803 lbs.; Amsterdam, Holland, 47,502 lbs.; Ancona, Italy, 5,125 lbs.; Antwerp, Belgium, 13,097 lbs.; Barbadoes, W. I., 8,875 lbs.; Bristol, England, 3,011 lbs.; Cartagena, Colombia, 8,042 lbs.; Cienfuegos, China, 5,255 lbs.; Colon, Panama, 3,795 lbs.; Fiume, Austria, 60,278 lbs.; Genoa,

264,582 lbs.; Glasgow, Scotland, 102,253 lbs.; Hamilton, Bermuda, 1,219 lbs.; Havana, Cuba, 32,891 lbs.; Havre, France, 3,793 lbs.; Kingston, W. I., 1,179 lbs.; Limon, C. R., 280 lbs.; Liverpool, England, 53,662 lbs.; London, England, 28,407 lbs.; Manaus, Brazil, 17,733 lbs.; Marseilles, France, 92,558 lbs.; Nassau, Bahamas, 1,157 lbs.; Neuvitas, Cuba, 17,359 lbs.; Oporto, Portugal, 2,500 lbs.; Port Said, Egypt, 1,526 lbs.; Rotterdam, Holland, 284,884 lbs.; St. Johns, N. F., 4,800 lbs.; Santiago, Cuba, 2,500 lbs.; Santos, Brazil, 19,690 lbs.; Tampico, Mexico, 1,740 lbs.; Trieste, Austria, 362,168 lbs.; Tunis, Algeria, 6,263 lbs.; Venice, Italy, 15,295 lbs.

**HAMS.**—Antwerp, Belgium, 32,600 lbs.; Barbadoes, W. I., 3,096 lbs.; Bristol, England, 17,125 lbs.; Cape Haytian, 1,077 lbs.; Cartagena, Colombia, 655 lbs.; Cayenne, French Guiana, 621 lbs.; Colon, Panama, 11,404 lbs.; Curacao, Leeward Islands, 785 lbs.; Demerara, British Guiana, 6,070 lbs.; Glasgow, Scotland, 353,776 lbs.; Hamilton, Bermuda, 8,796 lbs.; Havana, Cuba, 29,758 lbs.; Havre, France, 5,903 lbs.; Iquitos, Peru, 637 lbs.; Kingston, W. I., 1,654 lbs.; La Guaira, Venezuela, 5,520 lbs.; Limon, C. R., 280 lbs.; London, England, 140,161 lbs.; Marseilles, France, 23,836 lbs.; Nassau, Bahamas, 1,156 lbs.; Neuvitas, Cuba, 9,071 lbs.; Paramaribo, Dutch Guiana, 15,557 lbs.; Port Maria, W. I., 1,016 lbs.; Port au Prince, W. I., 6,957 lbs.; Santo Domingo, San Dom., 4,862 lbs.; Tampico, Mexico, 592 lbs.; Trinidad, Island of, 6,931 lbs.; Vera Cruz, Mexico, 1,268 lbs.

**LARD.**—Alexandria, Egypt, 5,600 lbs.; Amsterdam, Holland, 52,130 lbs.; Ancona, Italy, 13,750 lbs.; Antwerp, Belgium, 612,049 lbs.; Barbadoes, W. I., 9,923 lbs.; Bremen, Germany, 78,800 lbs.; Bristol, England, 32,800 lbs.; Callao, Peru, 5,000 lbs.; Cape Town, Africa, 4,425 lbs.; Campano, Venezuela, 2,495 lbs.; Catania, Sicily, 3,050 lbs.; Cartagena, Colombia, 77,539 lbs.; Cayenne, French Guiana, 1,160 lbs.; Cienfuegos, Cuba, 2,689

(Continued on next page.)

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, March 14, 1912, as shown by A. L. Russell's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon		Hams		Tallow		Beef		Pork		Lard	
	Cake.	Bags.	Bbls.	Pkgs.	Boxes.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Bbls.	Bbls.	Bbls.	Bbls.	Tes.	Pkgs.
Mauretania, Liverpool					185						75	50	847	450		
Baltic, Liverpool					2149		50	10	105	910	4813					
Minneapolis, London			375		322				50	15	185	2995				
Oceanic, Southampton					313										950	
Caledonia, Glasgow			100		1143		113	65	420	512						
President Lincoln, Hamburg	1650	80			100	10	250	25	1002	3594						
Ryndam, Rotterdam	9221	1852			225				25	1990	9510					
Finland, Antwerp	5682	50			432	32	177	170	866	4525						
Etonian, Antwerp	24615															
Kronprinz Wilhelm, Bremen								135		100	800					
Chemnitz, Bremen											50					
Hellig Olav, Baltic		985			415		125	50	980	2100						
La Provence, Havre					25											
Athina, Mediterranean		1074													120	
Total	41168	4510			5309	92	935	505	7300	30419						

## ADLER & OBERNDORF, Inc.

UNION STOCK YARDS, CHICAGO, ILL.

BUYERS OF  
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PLACE YOUR OFFERINGS BEFORE US

## PURITAN PARCHMENT PLEASES PARTICULAR PEOPLE

A High Grade Paper for Wholesale or Retail Trade

Wrappers—Tube Liners—or Circles—Printed or Plain  
THE WEST CARROLLTON PARCHMENT CO. - - - DAYTON, O.

## EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, March 16, 1912, with comparative tables:

To—	PORK, BBLs.		From Nov. 1, '11, to Mar. 16, 1912.
	Week ending Mar. 16, 1912.	Week ending Mar. 18, 1911.	
United Kingdom...	634	288	10,441
Continent .....	210	296	6,963
So. & Cen. Am. ...	200	379	7,394
West Indies .....	768		20,168
Br. No. Am. Col. ...	10	583	9,275
Other countries ...		25	131
Total .....	1,820	2,309	54,372

MEATS, LBS.			
United Kingdom...	8,532,725	5,262,625	131,964,792
Continent .....	554,125	156,875	17,401,455
So. & Cen. Am. ...	24,250	229,175	2,617,675
West Indies .....	329,200	229,200	6,451,800
Br. No. Am. Col. ...			52,080
Other countries ...	24,000	33,350	183,450
Total .....	9,442,700	5,981,225	158,651,222

LARD, LBS.			
United Kingdom...	3,966,775	6,719,520	112,001,322
Continent .....	9,416,280	6,006,240	111,988,165
So. & Cen. Am. ...	271,500	366,200	10,342,600
West Indies .....	570,550	1,181,500	21,141,175
Br. No. Am. Col. ...	1,595	45,580	360,570
Other countries ...	28,000	117,800	764,900
Total .....	14,254,700	14,436,840	256,598,732

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York .....	731	4,361,625	5,615,700
Boston .....	185	1,776,075	1,191,900
Philadelphia .....		90,000	2,457,000
Baltimore .....	110		1,675,100
New Orleans .....	905	56,000	2,216,000
Portland, Me. ....	189	2,519,000	409,000
St. John, N. B. ....		486,000	490,000
Mobile .....		154,000	140,000
Total week .....	1,820	9,442,700	14,254,700
Previous week ...	2,613	6,965,625	15,039,850
Two weeks ago ...	2,707	8,573,875	20,109,300
Cor. week last y'r	2,309	5,981,225	14,436,840

#### COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '11, Same time to Mar. 16, '12.	last year.	Increase.
Pork, lbs. ....	10,874,400	8,919,000	1,955,400
Meats, lbs. ....	158,651,222	125,616,023	33,035,199
Lard, lbs. ....	256,598,732	202,940,571	53,658,161

#### OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce .....	17/6	20/	@28c.
Qil Cake .....	12/6	14c.	@17c.
Bacon .....	17/6	20/	@28c.
Lard, tierces .....	17/6	20/	@28c.
Cheese .....	25/	25/	@48c.
Canned meats .....	17/6		@28c.
Butter .....	30/	30/	@48c.
Tallow .....	17/6	20/	@28c.
Pork, per barrel .....	17/6	20/	@28c.

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Provisions and Cotton Oil

CASH AND FUTURES

438 Produce Exchange New York

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—A slight improvement was perceptible in the tone of the tallow market during the last week. While quotations were not advanced there seemed to be more inquiry on the basis of the previous bid prices and holders were confident of having their views accepted. It was thought that the larger business at the West was having a sympathetic influence although the trade was still comparatively limited in local quarters. Undoubtedly, the firming of the provision situation had effect, but more important was the betterment noted in the foreign inquiry. Europe was reported bidding more freely for some of the lower grades of tallow and business was put through although the aggregate amount was not large. It was stated that the freight room situation was slightly easier and the weekly auction sale at London was encouraging to holders. There were 726 casks offered for sale of which 518 were absorbed at unchanged to 3d advance. At times a more hopeful feeling pervaded the trade with the outlook for an early termination of the coal strike, and while it is still realized that there are many uncertainties attending this, there are persistent predictions of the dispute being adjusted satisfactorily before business will undergo important further disorganization. Tallow exports for February amounted to 3,390,000 lbs. against 1,283,000 lbs. last year. For eight months ending February shipments aggregated 28,178,000 lbs. against 9,720,000 lbs. for the same period a year ago; these exports valued at \$1,694,172 against \$678,315 for the eight months ending February 1911. Prime city was quoted at 6c.; City specials, 6½c. in bbls.; and country, 5¼@6¼c. nom. in tierces as to quality.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

**STEARINE.**—Further advances have been recorded. The strength in the pure lard market has had a beneficial effect on compound lard trade and these latter interests have been fair buyers. The market was quoted at 9½@9¾c.

**SOYA BEAN OIL.**—The market is quiet and steady. A fair demand is reported from paint interests but the total sales are not large. Spot is quoted at 6¼@6½c., while shipment oil is 6¼c.

**NEATSFOOT OIL.**—Market shows but little change. Trade is slow but the market is firm. Quotations: For 20 cold test, 95c.@\$1; 30 do., 88c.; 40 do., water white, 79c.; prime, 64c.; low grade off yellow, 60c.

**OLEO OIL.**—The market has been quiet and about steady. The foreign market is slightly lower but the tone continues very steady and the consumption is liberal. Choice is quoted at 13½c.; New York, medium, 9¾c.; Rotterdam, 76 florins.

**GREASE.**—Prices are steady with a very limited trade. Quotations: Yellow, 5½@

5¾c.; bone, 5¾@6c.; house, 5½@5¾c.; "B" and "A" white, nominal.

**GREASE STEARINE.**—The market is dull with prices nominal. Yellow, 5½@6c.; and white, 6¾@6½c.

**COCOANUT OIL.**—The market shows firmness with some slight advances asked. The market for copra is very firm abroad and cables received this week show an improving tone on forward positions with more money asked. Quotations: Cochin, 9¾@10c.; shipment, 9½@9¾c.; Ceylon, 8¾@9c.; shipment, 8¾@8½c.

**PALM OIL.**—Prices are firm but trade has been rather limited. Demand is great with buyers showing limited interest. Quoted: Prime red spot, 6¾@6½c.; do., to arrive, 6¾c.; Lagos, spot, 6¾c.; do., to arrive, 6¾c.; palm kernel, 8¾c.; shipment, 8.15@8.25c.

**CORN OIL.**—The market shows a better tone with prices advanced by the by-products. Demand is reported of a better volume. Prices are quoted at \$5.55 in car lots.

### EXPORTS OF HOG PRODUCTS.

(Continued from preceding page.)

lbs.; Cape Haytian, 39,346 lbs.; Ciudad Bolivar, Venezuela, 11,529 lbs.; Colon, Panama, 17,700 lbs.; Constantinople, Turkey, 5,500 lbs.; Cucuta, Colombia, 2,000 lbs.; Curacao, Leeward Islands, 10,103 lbs.; Danzig, Germany, 208,962 lbs.; Demerara, British Guiana, 1,380 lbs.; Genoa, Italy, 3,050 lbs.; Glasgow, Scotland, 253,045 lbs.; Groeningen, Holland, 10,120 lbs.; Hamburg, Germany, 544,805 lbs.; Hamilton, Bermuda, 3,497 lbs.; Havana, Cuba, 98,136 lbs.; Havre, France, 294,615 lbs.; Iquitos, Peru, 118,657 lbs.; Koenigsberg, Germany, 551,624 lbs.; Kingston, W. I., 6,060 lbs.; La Guaira, Venezuela, 12,771 lbs.; Liverpool, England, 237,359 lbs.; London, England, 248,483 lbs.; Malta, Island of, 33,000 lbs.; Manaos, Brazil, 22,440 lbs.; Marseilles, France, 67,783 lbs.; Mazatlan, Mexico, 2,000 lbs.; Melbourne, Australia, 189,959 lbs.; Nassau, Bahamas, 13,500 lbs.; Neuvas, Cuba, 46,972 lbs.; Oporto, Portugal, 3,300 lbs.; Port Said, Egypt, 5,869 lbs.; Porto Empedocle, 7,551 lbs.; Port au Prince, W. I., 135,612 lbs.; Rotterdam, Holland, 3,245,890 lbs.; St. Johns, N. F., 71,207 lbs.; San Domingo, San Dom., 11,248 lbs.; Santa Marta, Brazil, 3,810 lbs.; Santos, Brazil, 4,510 lbs.; Southampton, England, 47,000 lbs.; Stettin, Germany, 87,012 lbs.; Trieste, Austria, 318,000 lbs.; Trinidad, Island of, 65,727 lbs.; Tumaco, Colombia, 15,382 lbs.; Tunis, Algeria, 4,450 lbs.; Valparaiso, Chile, 5,421 lbs.; Vera Cruz, Mexico, 22,320 lbs.; West Hartlepool, England, 78,582 lbs.

**PORK.**—Antwerp, Belgium, 60 bbls., 5 tes.; Cape Haytian, 62 bbls.; Cayenne, French Guiana, 9 bbls.; Colon, Panama, 48 bbls.; Demerara, British Guiana, 100 bbls.; Halifax, N. S., 90 bbls.; Hamburg, Germany, 10 bbls.;

Hamilton, Bermuda, 11½ bbls.; Havre, France, 13 bbls.; Kingston, W. I., 101 bbls.; Limon, C. R., 10 bbls.; Nassau, Bahamas, 48 bbls.; Paramaribo, Dutch Guiana, 97 bbls.; Port Maria, W. I., 231 bbls.; Port au Prince, W. I., 408 bbls.; Rotterdam, Holland, 40 bbls.; St. Johns, N. F., 151 bbls.; Santo Domingo, San Dom., 21 bbls.; Trinidad, Island of, 258 bbls., 51 tes.

**SAUSAGE.**—Antwerp, Belgium, 25 pa.; Campana, Venezuela, 9 cs.; Glasgow Scotland, 120 lbs.; Havana, Cuba, 51 pa.; Marseilles, France, 225 cs.; Port au Prince, W. I., 7 pa.; Rotterdam, Holland, 25 pa.; Santo Domingo, San Dom., 62 pa.

### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, March 20, 1912:

**BEEF.**—Amsterdam, Holland, 47 bbls.; Antwerp, Belgium, 25 bbls.; Barbadoes, W. I., 12 bbls.; Batavia, Java, 20 bbls.; Bremen, Germany, 280 bbls.; Cardiff, Wales, 25 tes.; Cayenne, French Guiana, 25 bbls.; Colon, Panama, 70 bbls.; Curacao, Leeward Islands, 54 bbls., 9 tes.; Demerara, British Guiana, 35 bbls.; Glasgow, Scotland, 108 tes.; Halifax, N. S., 451 bbls.; Hamburg, Germany, 280 bbls.; Hamilton, Bermuda, 6 bbls.; Kingston, W. I., 101 bbls., 16 tes.; London, England, 20 bbls., 55 tes.; Nassau, Bahamas, 34 bbls.; Oporto, Portugal, 112 bbls.; Paramaribo, Dutch Guiana, 331 bbls.; Port Maria, W. I., 14 bbls., 5 tes.; Port au Prince, W. I., 179 bbls.; Rotterdam, Holland, 25 tes.; St. Johns, N. F., 245 bbls.; Trieste, Austria, 35 bbls.; Trinidad, Island of, 79 bbls., 55 tes.

**OLEO OIL.**—Antwerp, Belgium, 25 tes.; Bremen, Germany, 60 tes.; Constantinople, Turkey, 255 tes.; Glasgow, Scotland, 100 tes.; Hamburg, Germany, 375 tes.; Liverpool, England, 105 tes.; Piraeus, Greece, 16 tes.; Rotterdam, Holland, 3,232 tes.; St. Johns, N. F., 170 tes.; Salonica, Turkey, 70 tes.; Smyrna, Turkey, 228 tes.

**OLEO OIL.**—From Baltimore, Md., to Bremerhaven, Germany, 60 tes.; Hamburg, Germany, 300 tes.

**OLEOMARGARINE.**—Barbados, W. I., 9,300 lbs.; Cartagena, Colombia, 775,530 lbs.; Colon, Panama, 12,000 lbs.; Curacao, Leeward Islands, 3,628 lbs.; Hamburg, Germany, 555 tes.; Hamilton, Bermuda, 3,430 lbs.; Kingston, W. I., 1,800 lbs.; Limon, C. R., 2,180 lbs.; Nassau, Bahamas, 2,400 lbs.; Oporto, Portugal, 2,000 lbs.; Paramaribo, Dutch Guiana, 3,200 lbs.; Port Maria, W. I., 1,500 lbs.; Port au Prince, W. I., 12,140 lbs.; Rotterdam, Holland, 2,259 tes.; Santo Domingo, San Dom., 8,880 lbs.; Trinidad, Island of, 13,300 lbs.

**TALLOW.**—Antwerp, Belgium, 12,052 lbs.; Cartagena, Colombia, 5,038 lbs.; Demerara, British Guiana, 1,124 lbs.; Liverpool, England, 109,572 lbs.; Trinidad, Island of, 3,427 lbs.

# SOYA BEAN OIL

## AND ALL SOAP MATERIALS

# WELCH, HOLME & CLARK CO.

## 383 West St., New York



TALLOW OIL.—Antwerp, Belgium, 75 tes.  
TONGUE.—Antwerp, Belgium, 50 bbls.;  
Hamburg, Ger., 105 bbls.; London, Eng., 10 pa.

CANNED MEAT.—Acera, 50 cs.; Amsterdam, Holland, 100 pa.; Antwerp, Belgium, 540 cs.; Batavia, Java, 50 cs.; Bristol, England, 225 cs.; Cape Town, Africa, 238 pa.; Cardiff, Wales, 100 cs.; Cartagena, Colombia, 15 pa.; Ciudad Bolivar, Venezuela, 41 pa.; Colon, Panama, 134 pa.; Demerara, British Guiana, 55 cs.; Glasgow, Scotland, 2,323 pa.; Hamburg, Germany, 15 pa.; Havre, France, 65 cs.; Iquitos, Peru, 1,560 cs.; La Guaira, Venezuela, 52 cs.; Landau, Germany, 50 bbls.; London, England, 325 cs.; Manaos, Brazil, 20 pa.; Mazatlan, Mexico, 25 pa.; Melbourne, Australia, 103 cs.; Nassau, Bahamas, 33 pa.; Paramaribo, Dutch Guiana, 35 pa.; Port Maria, W. I., 44 cs.; Rotterdam, Holland, 78 cs.; Santos, Brazil, 60 cs.; Tampico, Mexico, 128 pa.; Trinidad, Island of, 75 pa.

#### COTTON OIL EXPORTS COMPARED.

Exports of cottonseed oil from the United States during the month of February, according to preliminary official reports of the Government Bureau of Statistics, were as follows, compared to exports for the same month last year, and the same month of the previous heavy export season, 1909: February, 1912, 103,673 bbls.; February, 1911, 68,433 bbls.; February, 1909, 101,294 bbls.

For the eight months since July 1 last the official figures of exports are reported as follows, compared to previous years as above: July-February, 1911-12, 738,227 bbls.; July-February, 1910-11, 339,631 bbls.; July-February, 1908-9, 712,623 bbls.

Exports by ports of shipment for February, with comparisons, are as follows, in pounds:

	Feb. 1911. Pounds.	Feb. 1912. Pounds.
Baltimore .....	37,500	583,671
Newport News .....	174,500	1,646,400
New York .....	17,295,460	13,549,931
Norfolk and Portsmouth .....	185,302	2,025,660
Philadelphia .....		185,735
Savannah .....	3,887,212	4,932,847
Galveston .....	292,550	1,320,968
New Orleans .....	1,229,118	10,602,313
Corpus Christi .....	1,432,522	2,164,822
Saluria .....	48,997	49,178
Buffalo Creek .....	114,000	
Champlain .....	29,366	
Detroit .....	190,897	554,376
Huron .....	486,740	929,395
Memphremagog .....	73,000	85,718
Minnesota .....	185,312	246,230

Total..... 25,662,476 38,877,444

For the eight months the exports, given in pounds, are compared as follows:

	8 mos., 1911. Pounds.	8 mos., 1912. Pounds.
Baltimore .....	302,940	2,585,431
Newport News .....	467,000	4,773,000
New York .....	74,194,283	120,225,352
Norfolk and Portsmouth .....	1,149,374	10,308,965
Philadelphia .....	142,113	684,858
Savannah .....	12,492,334	30,309,492
Galveston .....	3,067,869	11,653,631
New Orleans .....	14,310,769	68,254,695
Sabine .....	146,423	2,052,200
Corpus Christi .....	12,102,946	14,855,954
Saluria .....	949,925	1,634,481
Buffalo Creek .....	850,371	12,313
Champlain .....	755,353	237,020
Detroit .....	1,329,871	2,469,591
Huron .....	3,674,193	5,446,208
Memphremagog .....	910,037	424,749
Minnesota .....	535,778	907,145

Total..... 127,361,552 276,835,085

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PROGRESS BUTTER OIL  
PROGRESS COOKING OIL  
DEAD CHOICE WHITE COOKING OIL  
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ACIDITY SUMMER WHITE SOAP OIL

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#### COTTON OIL CABLE MARKETS

##### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, March 22.—Market dull. Quotations: Choice summer white oil, 60 $\frac{1}{4}$  marks; butter oil, 61 $\frac{1}{4}$  marks; summer yellow, 56 marks.

##### Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, March 22.—Market easy. Quotations: Prime summer yellow, 33 $\frac{1}{4}$  florins; choice summer white, 35 $\frac{1}{4}$  florins, and butter oil, 36 $\frac{1}{2}$  florins.

##### Antwerp.

(By Cable to The National Provisioner.)

Antwerp, March 22.—Market is dull. Quotations: Summer yellow, 69 $\frac{3}{4}$  francs.

##### Marseilles.

(By Cable to The National Provisioner.)

Marseilles, March 22.—Market is dull. Quotations: Prime summer yellow, 70 $\frac{1}{4}$  francs; prime winter yellow, 74 $\frac{1}{4}$  francs; choice summer white oil, 74 $\frac{3}{4}$  francs.

##### Liverpool.

(By Cable to The National Provisioner.)

Liverpool, March 22.—Market is dull. Quotations: Prime summer yellow, 27 $\frac{1}{2}$ s.; summer yellow, 27 $\frac{1}{4}$ s.

#### SOUTHERN MARKETS

##### Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., March 21.—Crude cottonseed oil, 33 $\frac{1}{2}$ @34 $\frac{1}{2}$ c. bid, f. o. b. Carolina mills, according to location and grade of oil offered.

##### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 21.—Cottonseed oil market quiet; prime crude, 35 $\frac{1}{2}$ @35 $\frac{3}{4}$ c. Prime 8 per cent. meal scarce at \$26.50@ \$26.75. Hulls also scarce at \$7 loose.

##### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., March 21.—Crude cottonseed oil steady at 34c.; demand light. Prime 8 per cent. meal firm at \$28.50, short ton, tagged, New Orleans. Hulls, \$7.50 loose, \$9.50 sacked, New Orleans.

##### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 21.—Cottonseed oil market stronger, with some trading at 35c. Choice loose cake, \$26, f. o. b. Galveston.

#### PRODUCE EXCHANGE NOTES.

A banquet will be given at the Hotel Astor by the members of the New York Produce Exchange on April 19, in celebration of the fiftieth anniversary of the Exchange. It was on April 19, 1862, that the present charter of the New York Produce Exchange became a law. Only tentative plans have been arranged by the committee, with further details expected to be announced in the near future. At present it is the intention to allow each member to subscribe for one guest. On the committee are Messrs. John Aspegren, G. G. Broeniman, L. G. Leverich, W. H. Douglas, E. G. Burgess, W. B. Pollock, F. A. Ferris, P. T. Williams, S. F. Engs, E. A. de Lima, Chas. Rohe, Jr., S. C. Delevan, Geo. A. Zabriske and E. P. Pfarrus.

The dissolution of the firm of Bowen & Austin was announced during the week. A co-partnership has been formed under the name of Austin & Rait, consisting of Messrs. Martin F. Austin, David Rait and Harry E. A. McArdle.

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# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

**Firmness of Pure Lard Causes Strength—  
Crude Advices Indicate Lighter Pressure  
—Cotton Conditions Attracting Attention  
—Consuming Inquiry Quiet but Prospects Improved.**

Without essential change in the situation the long side of the oil market again seemed to have gained more friends. Instrumental to an important extent in the swerving of positions by market operators and by other interests has been the persistent but slow enhancement of lard values at the Western centers. It has become more apparent to the trade that, after a phenomenally heavy movement of hogs has been encountered and stocks have assumed large proportions, values through it all have emerged at near the high points of the season. Of course, there are some interests cynical as to the merit of prevailing levels in view of these conditions, but withal the ability of large and powerful interests to sustain values has been demonstrated. The realization that people in close connection with the bulls on provisions are in back of the oil market at present and have been speculatively long for several months, makes for an interesting situation. Aside from the speculative effect of the strength in lard, there has been accumulative evidence of the trade showing apprehension as to supply of oil and intimations at the

close of the week were that a larger inquiry was pending. Unquestionably, if the interests in control of the Western provision situation can convince the doubting contingent that the large stocks can be marketed without detriment to the price list, the demand for compound lard will expand, as the discount of the substitute is attractive.

Another feature which was calculated upon to bolster the consuming trade was the more satisfactory labor conditions abroad. There has undoubtedly been more or less hesitancy based on this feature alone, so that it is to be assumed that with this elimination, a more confident foreign inquiry can be expected. Oil is being shipped quite freely on old contracts as is confirmed by the liberal exports, and it is quite evident that the tremendous export business reported earlier in the season was not exaggerated to the extent which some interests claimed and supposed. Official statistics from Washington placed the exports during February at 38,877,000 lbs., against 25,662,000 lbs. last February. For the eight months ending February, exports of cottonseed oil are given at 276,835,000 lbs., against 127,362,000 lbs. for the same period during 1911. The value of these shipments thus far is \$16,626,000, against \$9,989,000 for the eight months ending February, 1911.

Advices from crude oil centers have not been particularly interesting. It is still insisted by some authorities that around 35c. per gallon there is a plethora of offerings to undergo absorption and it is probable that on this theory there have been small concessions made ranging from 1/2 to 1c. per gallon during the past week. The weather has

been somewhat improved but roads are still in bad condition and stated to be almost impassable in sections, with a longer period of dry weather and normal temperatures desired to promote satisfactory conditions. Even with this development, the opinion still predominates that there can be no material increase in seed offerings until the new crop situation is further advanced, so that farmers will be better able to determine their surplus following the completion of planting. Of course, the weather in the interim will have an important bearing on the situation and also in the energy to be exerted by farmers, even at this late date in preparing for another yield.

The final Census Bureau figures on ginning for the past season were justly construed bearishly but its effect had seemingly been discounted. The fact remains that the most optimistic estimates have been the ones verified by the official figures promulgated during the middle part of the week, while the Government estimate of 14,885,000 bales, exclusive of linters, made public last December was entirely too conservative. Ginning for the year was placed at 16,051,000 bales of 504.8 lbs. each, which reduced to 500 lb. bales would indicate a crop, including linters, of 16,205,000 bales. Linters of 547,000 bales were also about in line with expectation and not considered unusually large in view of the imposing yield of actual cotton.

This volume of cotton on the basis of a 65 per cent. crush would theoretically point to about 900,000 bbls. more of oil available this season than last, and as bears stated during the forepart of the year, the need for a large

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INCORPORATED 1885

## COTTON SEED OIL

**SNOWFLAKE—Choice Summer White Deodorized Oil**

**WHITE DAISY—Prime Summer White Deodorized Oil**

**DELMONICO—Choice Summer Yellow Oil**

**APEX—Prime Summer Yellow Oil**

**BUTTERCUP—Deodorized Summer Yellow Oil**

**NONPAREIL—Choice Winter Yellow Salad Oil**

**ECLIPSE—Choice Butter Oil**

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CABLE ADDRESS

consuming inquiry was obvious. At present, however, advocates of higher prices are not discouraged because of the bigger yield of cotton than even many of the bears hoped for, these interests claiming that the excessive losses in refining will bring down the production materially. In other words, the commonly accepted refining loss of from 8 to 10 per cent. is far too low according to these authorities. Furthermore, they point out that a part of this apparent surplus has already been shipped abroad and they are confident that with the early takings of the soap trade and prospects of a continued liberal distribution to other quarters, particularly compound lard manufacturers, the prospects for a burdensome carry over are remote.

Closing prices, Saturday, March 16, 1912.—Spot, \$5.88@5.70; March, \$5.60@5.62; April, \$5.65@5.68; May, \$5.69@5.70; June, \$5.71@5.75; July, \$5.79@5.80; August, \$5.87@5.89; September, \$5.93@5.95; October, \$5.88@5.90. Futures closed at 2 advance to 1 decline. Sales were: March, 800, \$5.61@5.59; April, 500, \$5.66; May, 1,200, \$5.69@5.68; July, 400, \$5.79; September, 200, \$5.94; October, 200, \$5.90@5.89; November, 200, \$5.75. Total sales, 3,500 bbls. Good off, \$5.35@5.47; off, \$5.25@5.40; winter, \$5.75@6.35; summer, \$5.80@6.20; prime crude S. E., \$4.54@4.60; prime crude valley, \$4.60@4.67; prime crude Texas, \$4.54@4.60.

Monday, March 18, 1912.—Spot, \$5.70; March, \$5.58@5.60; April, \$5.64@5.66; May, \$5.67@5.69; June, \$5.71@5.73; July, \$5.78@5.79; August, \$5.87@5.88; September, \$5.92@5.94; October, \$5.88@5.90. Futures closed at unchanged to 2 decline. Sales were: March, 1,200, \$5.60@5.59; April, 2,200, \$5.65; May, 1,800, \$5.69@5.68; July, 4,200, \$5.80@5.78; August, 200, \$5.87; September, 600, \$5.93@5.92; October, 500, \$5.88. Total sales, 10,800 bbls. Good off, \$5.30@5.49; off, \$5.25@5.40; winter, \$5.90@6.25; summer, \$5.85@6.25; prime crude S. E., \$4.47@4.54; prime crude valley, \$4.54@4.60; prime crude Texas, \$4.47@4.54.

Tuesday, March 19, 1912.—Spot, \$5.60@5.70; March, \$5.61@5.63; April, \$5.65@5.67; May, \$5.70@5.71; June, \$5.74@5.78; July, \$5.81@5.82; August, \$5.89@5.92; September, \$5.94@5.95; October, \$5.89@5.90. Futures closed at 1 to 3 advance. Sales were: March, 1,100, \$5.61@5.60; April, 600, \$5.66; May, 2,100, \$5.70; June, 500, \$5.77; July, 1,900, \$5.81@5.79; September, 600, \$5.95. Total sales, 6,800 bbls. Good off, \$5.40@5.52; off, \$5.30@5.42; winter, \$5.75@6.30; summer, \$5.75@6.25; prime crude S. E., \$4.50@4.54; prime crude valley, \$4.67 nom.; prime crude Texas, \$4.60 nom.

Wednesday, March 20, 1912.—Spot, \$5.64@5.73; March, \$5.64@5.67; April, \$5.70@5.72; May, \$5.75@5.76; June, \$5.79@5.81; July, \$5.86@5.87; August, \$5.92@5.96; September, \$5.97@5.98; October, \$5.92@5.94. Futures closed at 3 to 5 advance. Sales were: March, 2,000, \$5.66@5.61; April, 1,200, \$5.71@5.66; May, 7,600, \$5.76@5.71; July, 5,600, \$5.86@5.84; September, 3,500, \$5.97@5.95; October, 300, \$5.92. Total sales, 20,200 bbls. Good off, \$5.45@5.57; off, \$5.30@5.42; winter, \$5.75@6.40; summer, \$5.75@6.30; prime crude S. E., \$4.54 sales; prime crude valley, \$4.67 nom.; prime crude Texas, \$4.54 nom.

Thursday, March 20, 1912.—Spot, \$5.72@5.80; March, \$5.69@5.71; April, \$5.71@5.74; May, \$5.74@5.75; June, \$5.78@5.80; July, \$5.83@5.84; August, \$5.90@5.94; September, \$5.94@5.95; October, \$5.88@5.90. Futures closed at 3 decline to 8 advance. Sales were: March, 1,000, \$5.64@5.69; April, 1,400, \$5.70@5.72; May, 4,900, \$5.72@5.77; June, 100, \$5.80; July, 7,300, \$5.83@5.87; September, 1,900, \$5.95@5.97; October, 1,400, \$5.89@5.90. Total sales, 18,000 bbls. Good off, \$5.40@5.60; off, \$5.30@5.60; winter, \$6.10@6.35; summer, \$5.75; prime crude S. E., \$4.54@4.60; prime crude valley, \$4.67; prime crude Texas, \$4.54@4.60.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

### COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to March 20, 1912, for the period since September 1, 1911, and for the same period a year ago, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1911.	Same period, 1910-11.
Aarhus, Denmark .....	—	25	—
Aberdeen, Scotland .....	—	78	200
Acajutla, Salvador .....	28	218	137
Accra, W. Africa .....	—	160	—
Alexandretta, Syria .....	—	18	—
Alexandria, Egypt .....	—	3,896	1,083
Algiers, Algeria .....	—	23	72
Algoa Bay, Cape Colony .....	—	200	37
Anapola, Honduras .....	—	19	5
Amsterdam, Holland .....	12	557	—
Ancona, Italy .....	255	2,394	1,533
Antilla, W. I. .....	—	50	—
Antofagasta, Chile .....	—	5	—
Antwerp, Belgium .....	50	5,081	1,061
Arendal, Norway .....	—	50	—
Arica, Chile .....	—	168	228
Asuncion, Venezuela .....	—	17	10
Auckland, N. Z. .....	—	700	93
Aux Cayes, Haiti .....	—	4	9
Azua, W. I. .....	—	244	417
Bahia, Brazil .....	—	400	142
Bahia Blanca, A. R. .....	—	172	48
Barbados, W. I. .....	5	516	621
Beira, E. Africa .....	—	80	43
Beirut, Syria .....	—	24	353
Bergen, Norway .....	—	1,185	453
Birkenhead, England .....	—	100	—
Bordeaux, France .....	—	1,685	880
Braila, Roumania .....	25	550	785
Bremen, Germany .....	150	850	30
Bristol, England .....	—	50	25
Buenos Aires, Argentina .....	—	9,679	6,484
Cairo, Egypt .....	—	434	14
Cape Haytian .....	9	9	—
Cape Town, Africa .....	—	962	2,237
Cardenas, Cuba .....	—	14	19
Casablanca, Venezuela .....	—	230	—
Cavella .....	—	25	—
Cayenne, Fr. Guiana .....	6	482	556
Ceara, Brazil .....	—	19	—

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Christiania, Norway	—	4,700	1,650	Smyrna, Turkey	—	1,497	3,263	Hamburg, Germany	240	2,406	935
Cienfuegos, Cuba	146	160	247	Southampton, England	—	1,170	700	Liverpool, England	—	150	100
Colon, Panama	39	1,276	1,426	Stavanger, Norway	—	25	—	London, England	—	255	—
Constantinople, Turkey	775	8,477	12,807	Stettin, Germany	—	865	—	Malta, Island of	25	200	—
Constanta, Roumania	—	75	—	Stockholm, Sweden	—	375	500	Rotterdam, Holland	—	955	100
Copenhagen, Denmark	—	6,612	2,880	Surinam, Dutch Guiana	—	—	—				
Cerinto, Nicaragua	—	65	50	Sydney, Australia	—	2,694	52	Total	290	6,641	1,135
Cork, Ireland	—	400	6.0	Tampico, Mexico	—	21	—				
Cristobal, Panama	—	315	—	Tangier, Morocco	—	6	—				
Cucuta, Colombia	—	3	—	Tonsberg, Norway	—	150	—				
Curacao, Leeward Islands	6	53	50	Trebizonde, Armenia	—	20	66				
Danzig, Germany	—	30	—	Trieste, Austria	550	13,619	4,229	Hamburg, Germany	260	440	379
Dedegatch, Turkey	145	1,665	740	Trinidad, Island of	24	256	300	Liverpool, England	235	3,283	—
Delagoa Bay, Africa	—	177	491	Tripoli, Tripoli	—	10	50	Rotterdam, Holland	—	435	—
Demerara, Br. Guiana	31	1,635	1,217	Tunaco, Colombia	—	88	—	Total	495	4,155	379
Dominica, W. I.	—	62	—	Valetta, Maltese Island	250	425	—				
Drontheim, Norway	—	210	350	Valparaiso, Chile	72	5,225	4,756				
Dublin, Ireland	—	2,400	1,775	Venice, Italy	680	20,874	18,215				
Flume, Austria	100	925	200	Vera Cruz, Mexico	—	193	416				
Frederickshald, Norway	—	165	—	Wellington, N. Z.	22	196	54	Antwerp, Belgium	—	1,983	505
Galatz, Roumania	55	4,730	3,475	Yokohama, Japan	—	16	23	Bremen, Germany	—	102	—
Gallipoli, Turkey	—	150	80	Zanzibar, Zanzibar	—	47	—	Cork, Ireland	—	—	50
Genoa, Italy	—	18,591	24,700					Haarlem, France	—	8,185	1,735
Gibraltar, Spain	—	100	260	Total	9,446	284,892	263,344	Liverpool, England	—	16,838	12,797
Glasgow, Scotland	100	4,274	3,451					London, England	—	2,439	203
Gothenburg, Sweden	—	1,648	1,050					Manchester, England	—	51	—
Grand Papo	—	76	—					Rotterdam, Holland	3,076	31,335	8,854
Grenada, W. I.	—	60	7					Total	3,076	66,639	27,151
Guadeloupe, W. I.	—	1,298	1,751	Antwerp, Belgium	—	8,935	650				
Hamburg, Germany	—	2,926	1,990	Belfast, Ireland	—	250	125				
Havana, Cuba	9	374	2,168	Bremen, Germany	80	1,690	460				
Haarlem, France	—	7,952	2,970	Bristol, England	—	50	—				
Helsingfors, Finland	—	20	53	Christiania, Norway	—	6,160	10,920				
Horsens, Denmark	—	25	—	Copenhagen, Denmark	—	925	700				
Hull, England	—	665	—	Genoa, Italy	—	684	185				
Iquique, Chile	—	94	260	Glasgow, Scotland	—	2,525	855				
Kingsston, W. I.	125	3,245	1,969	Gothenburg, Sweden	—	800	600				
Koenigsberg, Germany	—	145	—	Hamburg, Germany	1,300	18,721	2,595				
Kuerten, Roumania	—	2,875	2,800	Havana, Cuba	50	1,089	157				
La Guaira, Venezuela	6	22	8	Haarlem, France	305	2,985	1,035				
La Libertad, Salvador	—	4	—	Hull, England	—	50	—				
Leghorn, Italy	—	5,323	6,690	Kingsston, W. I.	—	100	—				
Leipsig, Germany	—	38	—	Liverpool, England	100	18,071	700				
Leith, Scotland	—	50	25	London, England	—	13,686	2,302				
Limon, C. R.	—	297	—	Manchester, England	—	2,071	1,250				
Liverpool, England	—	28,143	8,795	Marseilles, France	50	4,775	350				
London, England	375	6,404	5,572	Port Limon, C. R.	—	60	33				
Macoris, S. D.	—	601	1,198	Progresso, Mexico	—	515	—				
Malmo, Sweden	—	350	50	Rotterdam, Holland	1,510	97,641	2,040				
Malta, Island of	—	1,790	2,513	Stavanger, Norway	—	1,040	1,020				
Manchester, England	—	5,108	3,673	Tampico, Mexico	—	330	300				
Manila, P. I.	—	9	—	Trieste, Austria	—	320	—				
Maracaibo, Venezuela	—	9	—	Vera Cruz, Mexico	400	1,247	557				
Martinique, W. I.	—	3,639	2,820	Total	3,795	183,099	27,815				
Matanzas, W. I.	—	58	71								
Melbourne, Australia	20	193	70								
Mersina, Turkey	—	71	—								
Montego Bay, W. I.	—	52	58								
Montevideo, Uruguay	—	3,697	3,805								
Naples, Italy	—	4,063	4,425								
Newcastle, England	—	150	25								
Nuevitas, Cuba	—	19	9								
Norrkoping, Sweden	—	60	—								
Oran, Algeria	170	1,652	264								
Panderma, Asia	—	250	—								
Panama, Panama	—	38	6								
Paramaribo, Dutch Guiana	14	28	3								
Patras, Greece	—	325	—								
Pernambuco, Brazil	—	19	—								
Piraeus, Greece	—	30	125								
Port Antonio, W. I.	—	61	75								
Port au Prince, W. I.	18	316	175								
Port Barrios, C. A.	—	44	19								
Port Limon, C. R.	—	222	280								
Port Said, Egypt	27	419	300								
Port Cortez, Honduras	—	7	—								
Preston, England	—	25	—								
Puerto, Mexico	—	8	—								
Puerto Plata, S. D.	—	621	242								
Punta Arenas, C. R.	—	460	4								
Ravenna, Italy	450	1,225	1,325								
Rio Janeiro, Brazil	—	2,080	4,912								
Rodosta, A. R.	—	685	175								
Rosario, A. R.	—	666	19								
Rotterdam, Holland	2,012	32,652	18,569								
St. John, N. F.	—	49	39								
St. Kitts, W. I.	—	106	19								
St. Thomas, W. I.	—	20	29								
Salonica, Turkey	779	3,987	2,273								
Sanchez, San Dom.	—	36	—								
San Domingo, S. D.	113	447	41								
Santiago, Cuba	—	9	746								
Santiago, Chile	—	66	—								
Santos, Brazil	158	718	133								
Savanna, Colombia	—	6	4								
Sekehill, Africa	—	9	—								

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## SCOPE OF MEAT INSPECTION.

(Concluded from page 16.)

examination is made discretionary and post-mortem examination compulsory. Congress thus approved the departmental practice and required its continuance.

## Regulations Apply to All Carcasses.

The third paragraph of the act, which is essential to the present inquiry, provides that the foregoing provisions shall apply to all carcasses, meat and meat products of the four animals mentioned, which may be brought into any slaughtering, meat-canning, packing, rendering, or similar establishment; and such examination is to be made before the carcass shall be permitted to enter another department of the establishment to be prepared for meat food products, or before it shall enter another similar establishment or re-enter the same establishment after once leaving it.

Paragraph 4 directs an inspection, for the purposes before set forth, of all meat food products prepared for interstate or foreign commerce, all those found to be sound, healthful and wholesome and free from harmful preservatives to be labeled "inspected and passed," and all others to be condemned and destroyed for food purposes.

Paragraph 5 provides that when any meat or meat food product prepared for interstate or foreign commerce which has been inspected as hereinbefore provided, and marked "inspected and passed," shall be packed in any receptacle or covering, a label bearing the same legend shall be placed on such covering or receptacle, and the inspection is not to be considered complete until the sealing of said receptacle.

The eighth paragraph forbids after October 1, 1906, the transportation in foreign or interstate commerce of any meat or meat food products which have not been inspected, examined and marked as "inspected and passed" in accordance with the act and the rules to be made thereunder.

Paragraph 17 forbids any person engaged in interstate commerce in meat or meat food products, from transporting or selling any such products in any States other than that where manufactured, unless and until such person shall have complied with all the provisions of the act; while the next paragraph makes any violation of the act a misdemeanor and prescribes the penalty therefor.

Paragraph 19 provides that the Secretary of Agriculture shall make rules for the efficient execution of the act; shall appoint inspectors to make the examinations required, and that the inspectors shall refuse to stamp any meat or product "until the same shall have actually been inspected, and found to be sound, healthful, wholesome and fit for human food."

Paragraph 21 excepts from the act animals slaughtered by any farmer on the farm, and by retail butchers and dealers supplying their customers, with a proviso that the Secretary in his discretion may establish inspection in such establishments, in which event the provisions of the act shall apply to them.

## Provide for a Thorough Inspection.

The regulations adopted pursuant to this statute by the bureau, provide for an *ante-mortem* examination of all animals except those slaughtered on the farm; for a *post-mortem* examination of the animals and all its organs; for an inspection of each piece as the carcass is dissected; for a reinspection of the carcass or piece as it leaves the establishment or enters another department or another official establishment; and, in case of the canned product, for a further inspection at each stage of its manufacture until the receptacle is finally sealed; and, finally, in the case of fresh meat there is even provided in some instances a retail market inspection. In short, the regulations provide for an examination of the meat or meat product, in every conceivable shape, from the time the animal enters the slaughtering establishment until the product is in the hands of the retailer.

With respect to animals killed on the farm the regulations provide that the carcass may

enter an official establishment only when the head and viscera are held in place by natural attachments (Regulation 20). The post-mortem examination may thereupon be made for the purpose of determining whether the animal is diseased.

From this review of the legislation and regulations it appears that since 1891 the federal mark of inspection and approval has been placed on meat and meat food products only when the inspectors ascertained from actual inspection after death, and in some cases before death also, that the animal was free from disease at the time of its death, and that the meat or product was sound, healthful, wholesome and fit for human consumption; that during this entire period a post-mortem examination was maintained at first in the discretion of the Secretary of Agriculture, and after 1906 by the express command of the statute.

There is, therefore, a long-continued departmental construction that the mark of inspection may not lawfully be placed upon any meat or meat food product unless the animal from which it was derived received a post-mortem examination at the hands of your inspectors.

In *United States v. Finnell*, 185 U. S., 236, the court held that the construction given during many years to an act by the department charged with its execution was entitled to great weight, and unless clearly wrong should not be overruled except for cogent reasons.

On September 27, 1906 (26 Op., 50), Attorney General Moody advised you that imported meats and meat food products were not covered by the meat inspection amendment, but that they were entitled to admission into this country, and to move freely in our interstate commerce, provided only that they meet the requirements of the Food and Drugs Act, which was approved on the same day as the Meat Inspection Amendment. Section 11 of the former act specifically authorizes you to examine samples of food offered for admission into this country, and enacts that food which is adulterated, misbranded or otherwise dangerous to the health of our people shall be denied admission.

## Difficulty with Foreign Uninspected Products.

You now state that it is impossible on such examination to affirmatively find that such imported meat or product is fit for human consumption, because of the inability to make a post-mortem examination of the animal from which it is taken. I presume it was for this reason that, in Food Inspection Decisions 74 and 116, you and the Secretary of the Treasury and the Secretary of Commerce and Labor ruled that the meat and products of cattle, sheep, swine and goats (the four animals mentioned in the Meat Inspection Amendment) should not be received into this country unless there was produced a certificate from an official inspector of the foreign country from which imported that the animals were inspected before and after slaughter, and were found to be in a healthy condition.

When such meat and products are received into this country and used in the manufacture here of meat food products, the query naturally presented itself whether you are authorized to accept such foreign certificates at their face value, and to place the federal mark of inspection on such final products.

This question arose in connection with lard substitute, a meat product composed of 20 per cent. oleo stearine and 80 per cent. cottonseed oil. You asked my opinion whether such product was subject to inspection, and whether you were empowered to determine by regulation if such lard substitute was a meat food product. Acting Attorney General Fowler on July 22, 1910 (28 Op., 369), answered the second question in the affirmative, and sustained as valid section 8 of regulation 3, defining a meat food product to be one a considerable and definite portion of which was derived from any edible portion of the carcass of any of the animals mentioned in the act. It was stated by you at that time that lard substitute had

been inspected by you from the time the statute of 1906 took effect, but only where the product was made from *domestic* oleo stearine.

Following this decision, and on August 14 last, you asked me whether in my opinion the Meat Inspection Act prohibited the transportation of lard substitute in interstate commerce when it is made in this country by the use of *imported* oleo stearine.

On August 25, while stating that the act was susceptible of another construction, yet, upon the information then before me, and for the purpose of broadening your powers of inspection as much as possible, I advised you that any meat food product manufactured in this country was subject to inspection under said act irrespective of the place whence its constituents came, and therefore I answered your question by stating that in my opinion the establishments in which such product was manufactured were subject to your inspection and that the lard substitute there manufactured, whether with domestic or imported oleo stearine, could not be transported in interstate commerce unless inspected and passed in conformity with the act.

## New Elements in the Problem.

You did not at that time advise me of the uniform construction above mentioned which your department had put upon the statute of 1906, nor of the fact now stated by you that "it is impossible, from an examination of the meat or meat food products alone, to determine in all cases whether or not the carcass of the animal from which the meat came was so diseased as to render the meat or meat food product unfit for food or even positively injurious to health."

These facts now presented to me for the first time introduce new elements into the problem which compel me to a different conclusion from that embodied in my opinion of August 25, 1911.

The act of 1906 requires as a condition to the placing of the stamp "Inspected and passed" that the inspectors should, by examination and inspection, have found all such products to be sound. If as a matter of fact—and upon this point I am concluded by your determination—such soundness cannot be ascertained and found except by the inspection provided for in paragraphs 2 and 3 of the act, it must be that Congress did not intend the provisions of the act to apply to cases where such inspection is impossible.

The proper construction therefore is to read paragraph 4 in connection with the other portions of the act, and to restrict its application to the cases where inspection can be had in conformity with the requirements of the statute; and this necessarily leads me to the conclusion that your question must be answered in the negative.

## Modifies His Previous Opinion.

This construction also leads to a modification of the conclusion stated in my opinion of August 25, 1911, that the product when made with imported oleo stearine is not entitled to be transported in interstate commerce unless inspected, passed, and stamped pursuant to the Act of 1906. For imported meats and meat food products are entitled to admission into this country and to interstate commerce subject only to the provisions of the Food and Drugs Act. And in my opinion this continues true of them, even though they should be further manufactured in this country, provided they are not mixed with *domestic* meat or meat products.

In other words, the federal mark of inspection may lawfully be placed only upon products of those animals which have been constantly under the examination of your inspectors "from the hoof to the can." Congress has not prohibited interstate commerce in such foreign products, even though partly manufactured here, but they can in no instance bear the federal mark of approval provided for by the Meat Inspection Act of 1906.

Respectfully,  
GEORGE W. WICKERSHAM,  
Attorney General.



# HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

## Chicago.

**PACKER HIDES.**—The market still continues in the same position with pronounced strength shown in branded varieties, and an easy disposition on native hides, especially native steers. Although there is considerable accumulation of native steers, the packers believe that the scarcity of branded hides will prevent any decline of account in natives. Prices on branded continue to stiffen, especially on Texas steers, as shown by the sale made Wednesday of Ft. Worth March heavy Texas at 15 $\frac{3}{4}$ c.; being  $\frac{1}{4}$ c. up. Native steers are quiet, with an easy tone to prices, which are nominally quoted at 15 $\frac{1}{4}$ @15 $\frac{1}{2}$ c. Some small scattering sales have been made this week at 15 $\frac{1}{2}$ c. for one car of Januarys and another lot of 1,000 Februarys from Missouri river to low freight point, but this figure is top, and late salting is not considered over 15 $\frac{1}{4}$ c. It is understood that big sole leather tanners might make clearance purchases at 15c., but it is not confirmed that 15c. is bid. Texas steers are naturally the strongest variety on the list, as the supplies of them are limited and the slaughter at present is principally at Ft. Worth, where early spring causes shorter hair on late March salting hides. As noted yesterday, Ft. Worth heavy Texas have advanced  $\frac{1}{4}$ c., with sales at 15 $\frac{3}{4}$ c. Some packers were talking up to 16c. for these. Some packers might sell heavy Texas at 15 $\frac{1}{2}$ c. if buyers included hides at Northern points. Bids of 15c. have been declined for Southwestern light Texas, for which 15 $\frac{1}{4}$ c. is asked, and some talk 15 $\frac{1}{2}$ c. for Ft. Worth lights alone. One big packer might accept 15 $\frac{1}{2}$ c. for heavies at Northern points, with Ft. Worths at  $\frac{1}{4}$ c. more, but is not offering Southwesterns alone. Extreme light Texas are also very strong, but nominally quoted at 14 $\frac{1}{4}$ @14 $\frac{1}{2}$ c. Butt brands are unchanged, with March salting offered at 14 $\frac{3}{4}$ c., and no recent sales effected. Colorados have also ruled quiet of late, but are quoted firm at 14 $\frac{1}{2}$ c., and last sold at this. Branded cows are scarce and strong, with no sales, but nothing obtainable ahead at under 14 $\frac{1}{2}$ c. Native cows are unchanged. There is a good demand for heavies at 14 $\frac{1}{2}$ c., and a fair demand for lights at 14 $\frac{1}{4}$ c., with packers talking  $\frac{1}{8}$ @ $\frac{1}{4}$ c. more, and the last sale of lights at 14 $\frac{1}{4}$ c. Native bulls are quiet and nominal at 12 $\frac{3}{4}$ @13c. Branded bulls 10 $\frac{3}{4}$ @11 $\frac{1}{4}$ c., some export call.

Later.—One packer sold 3,000 February-March Colorados at 14 $\frac{1}{2}$ c. Two packers are holding late March and early April butt brands at 15c., but offer late March alone at 14 $\frac{3}{4}$ c.

**COUNTRY HIDES.**—The market rules firm on such good quality hides as are available at present, and recent sales of these have been at full late quotations, but there is less demand for seconds in all varieties for about this time of year the height of the grubby season approaches in most sections. Buffs still hold at 13c. here and the last sale of 2,000 noted yesterday at this price ran 50 per cent. seconds at 12c. All No. 2s last sold alone at 12c., but buyers will not bid this price for more for lots that are mostly No. 2s for grubs, but might for lots mostly No. 2s for cuts. Heavy cows are weaker than buffs, and not quotable over 12 $\frac{3}{4}$ @13c. Some recent sales in connection with buffs were at 13c., but some dealers now offer heavy cows alone at 12 $\frac{3}{4}$ c., with no sales as yet reported, and there are considerable accumulations here and also East. Extremes are quotable at various prices, according to the quality of different lots, and rule at 13 $\frac{1}{2}$ @14c. Last sales noted yesterday of 2,000 Western and Northwestern receipt hides, not running over 40@50 per cent. seconds, were at 14c. and 13c. on selection, but other lots containing Southwesterns and running more to seconds are offered at 13 $\frac{3}{4}$ c., and the last sale of Southwestern receipts being nearly all seconds were at 13 $\frac{1}{4}$ c., as

previously noted. All No. 2 grubby extremes are not wanted. These are obtainable at 12 $\frac{1}{2}$ c., but most bids are only 12 $\frac{1}{4}$ c. Heavy steers are unchanged at 13@13 $\frac{1}{4}$ c. and slow. Last sale 13 $\frac{1}{4}$ c. included butcher December hides. Bulls range from 10 $\frac{3}{4}$ @11 $\frac{1}{4}$ c. Heavy average last sold at 10 $\frac{3}{4}$ c., but dealers are strong on light average lots of 75 lbs. and under, and there is a fair demand for lots not badly grubby.

Later.—Western tanners are receiving offerings of 45-lb. and up buffs and heavy cows from Western points at 12 $\frac{1}{4}$ c. selected, less Chicago freight, estimated running 60@70 per cent. seconds, but they are refusing now to bid Chicago dealers over 12 $\frac{3}{4}$ c. for Chicago delivery. Northwestern and early winter Western 45-lb. and up hides, which are held here at 13c. Extremes are held at 14c. for good lots, running less than half seconds.

**CALFSKINS.**—The reported sale of packer skins at 19c., as noted yesterday, has given a stronger tone to the market generally. These packer skins reported sold at 19c. are probably one packer's March production, as this packer declined a bid of 18 $\frac{1}{2}$ c. early yesterday, and is not offering any now. Chicago cities are held firm at 18 $\frac{1}{2}$ c., and there is a speculative feeling among dealers. Outside cities are firm at a range of 18@18 $\frac{1}{2}$ c., and from 17@17 $\frac{1}{4}$ c. for countries as to lots. Packers ask 15 $\frac{1}{2}$ c. for kips. Mixed city kips last sold at 15c., and countries at 14@14 $\frac{1}{4}$ c. Light calf sells at \$1.15@1.20 for countries and cities mixed, and held at \$1.25@1.30 for cities alone, with deacons under 7 lbs. at 20c. less.

Later.—Details concerning sales of packer skins at 19c. are that one packer sold his March, estimated 10,000, and another packer sold 7,000. Both sold from all points.

**SHEEPSKINS.**—The market shows a firmer tone again, as the wool market is stronger and Boston is contracting the new clip ahead in the territories. Packers rule at \$1.70@1.75 for heavies, and \$1.55@1.60 for regular average runs. Outside city packers are alone firmer at \$1.45@1.55, and countries range from \$1@1.30 as to quality, lots, etc.

## New York.

**DRY HIDES.**—Further strength has developed in common varieties, with sales of these at another advance of  $\frac{1}{4}$ c. The last arrival of 5,600 Bogotas, etc., per the S. S. "Allemania," has been sold on the basis of 25c. for mountains, and the 2,800 Central Americans, etc., reported arriving Wednesday per the S. S. "Prins August Wilhelm" have also been sold at 24 $\frac{1}{4}$ c., being  $\frac{1}{4}$ c. up on each variety. The River Plate market is unchanged. There were some rumors in Boston of sales of Buenos Ayres at 23 $\frac{1}{2}$ c., which are not confirmed, and are doubted as all of the importers offering these at 23 $\frac{1}{2}$ c. have not found buyers to pay over 23c.

**WET SALTED HIDES.**—The River Plate market rules unchanged from a week ago. One cable states that 4,000 Sansinena frigorifico steers sold at 16 $\frac{3}{4}$ c. and 2,000 cows at 15 $\frac{3}{4}$ c., while some other cables claim 1/16c. to  $\frac{1}{4}$ c. more for the steers. These prices are all with commissions included, and the hides were probably bought by some international house, as some report these hides as purchased for America and others that they go to Europe. Coast Mexicans continue unchanged and firm, with last sales of best varieties at 13 $\frac{1}{4}$ c.

**CITY PACKER HIDES.**—The market here continues to rule dull. Native steers are very much neglected, and the large accumulations of these remain unsold, while the market is in an entirely nominal position. Branded hides are wanted, but buyers have not as yet raised their views to meet packers' ideas who refuse bids of 14 $\frac{1}{4}$ c. for March butt brands, asking 14 $\frac{1}{2}$ c.

**COUNTRY HIDES.**—The market continues steady to firm, with moderate offerings of

most varieties outside of heavy cows, and few sales of consequence effected. Pennsylvania buffs of late receipt are firmly held at 13c., and one dealer refused a bid of 12 $\frac{3}{4}$ c. for two cars. The Canadian market seems rather weak, as one car of 45-lb. and up hides sold here from a Canadian point at 12c. flat. There are some fresh offerings here today of several cars of 45-lb. and up hides by Pennsylvania and New York State dealers at 13c. selected, which have not been taken. A few small peddling lots of hides sold here from New England points, amounting to a few hundred in all, at 12c. flat. A car of special weight outside packer stuck throat native steers sold from a Pennsylvania point at 14 $\frac{3}{4}$ c., with some light weights with them at 14c.

**CALFSKINS.**—No trading of account is reported, and prices are nominally unchanged all around on cities, outside cities and countries. Some outside city kips were recently sold in connection with 5@12-lb. calfskins at \$2.65 for 12@16 lbs., and \$2.90 for 16 lbs. and up, also some 4@5-lb. calf at \$1.15. Some small lots of country skins were picked up at New England points along with hides noted above at \$1.35, \$1.80 and \$2.10 flat.

**HORSE HIDES.**—The market is firm. One car of whole hides was sold in Philadelphia yesterday at \$4.25, being a good lot of mixed hides, and a car of fronts sold from a Pennsylvania point at \$3.25, being an advance of 5c. on these from last sales. It is also reported that some choice butts of 20 inches and up have been sold in Philadelphia at \$1.35.

## European.

Most importers report that the markets abroad are very firm, and so high as to materially restrict trading with tanners here, and that they are in receipt of some offerings of stock which, however, are held at such high rates that no sales can be made here. Some tanners report, however, that they have received cables lately stating that calfskins are easier in Europe, and that prices are beginning to decline in some instances.

## Boston.

Buff's still rule quiet around 13c., with occasional small sales at this, and extremes at 14c. Southern are also steady and unchanged, and prices ranging from 11@11 $\frac{1}{4}$ c. as to lots.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 20.—Latest market quotations are as follows on chemicals and soap makers' supplies: 74 per cent. caustic soda, \$1.75, basis 60 per cent.; 76 per cent. caustic soda, \$1.75@1.85, basis 60 per cent.; 60 per cent. caustic soda, \$1.90 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 23 $\frac{1}{4}$ c. lb.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4 $\frac{1}{2}$ c. lb.; tale, 1 $\frac{1}{4}$ @1 $\frac{1}{2}$ c. lb.; silic, \$15@20 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for barrels; chloride of lime in casks \$1.35 and in bbls., \$2 per 100 lbs.; carbonate of potash, 4@4 $\frac{1}{2}$ c. lb.; electrolytic caustic potash, 90/02 per cent., 4 $\frac{3}{4}$ @5c. lb.

Genuine Lagos palm oil in casks, 14/1800 lbs., 6 $\frac{3}{4}$ c. lb.; clarified palm oil in barrels, 7 $\frac{1}{4}$ c. lb.; prime red palm oil in casks, 6 $\frac{1}{2}$ c. lb.; palm kernel oil in casks, about 1,200 lbs., 8 $\frac{1}{4}$ @8 $\frac{3}{4}$ c. lb.; green olive oil, 75c. per gal.; yellow olive oil, 75c. per gal.; green olive oil foots, 6 $\frac{3}{4}$ @7c. lb.; peanut oil, 60@70c. per gal.; Ceylon coconut oil, 8 $\frac{3}{4}$ @9c. lb.; Cochin coconut oil, 9 $\frac{3}{4}$ @10c. lb.; cottonseed oil, 5.75@5.80c. lb.; soya bean oil, 6 $\frac{3}{8}$ @6 $\frac{1}{2}$ c. lb.

Prime city tallow in hhd's., 6c. lb.; special tallow in tierces, 6 $\frac{3}{4}$ @6 $\frac{1}{2}$ c. lb.; oleo stearine, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c. lb.; house grease, 5 $\frac{1}{2}$ @5 $\frac{3}{4}$ c. lb.; brown grease, 5 $\frac{1}{4}$ @5 $\frac{1}{2}$ c. lb.; yellow packers' grease, 5 $\frac{1}{2}$ @5 $\frac{3}{4}$ c. lb.



# Chicago Section

Will he get that third cup, after all?

"Asks for jail sentence!" Can you guess the asker and the askees?

If the expanding, impending and pending coal strikes are not acts in restraint of trade, what are they?

Swift & Company's sales of fresh beef in Chicago for the week ending March 16, 1912, averaged 9.57 cents per pound.

B. C. Darnall, manager of the provision department of Swift & Company at St. Joseph, Mo., has been transferred to Portland, Ore.

"Why are all the flags at half-mast today, pop?" "I'm surprised, my son, at your ignorance. Don't you know that Dr. Wiley has resigned?"

Doc Wiley refuses to say what he is going to do, now that he has resigned as head of the United States Government. It's a cinch that he will not "resume" the practice of medicine. Why?

The waters of Bubbly Crick were unusually diluted during recent snowy days. Something should be done, and done quick, to save the reputation of this great Chicago institution.

The jurymen in the packers' case spent a day's outing last Friday during the blizzard, taking a trip down the drainage canal on the boat Robert R. Gathering courage and resistance, so to speak, for the hardships ahead!

Wanted.—A first-class agricultural chem-

ist to take a job paying \$5,000 a year salary. In addition to his qualifications as an agricultural chemist, he must be able to attend strictly to his own business. Apply Box 4-11-44, Washington, D. C. (Note.—This "ad" is published free of charge.)

What is a trust, anyway? There are 26,407 slaughterhouses in the United States, of which thirty-one are owned by four big packing companies. All of the latter firms combined slaughter only 36.22 per cent. of all cattle killed in this country. These facts the government proved during the recent packers' trial in Chicago.

Yankee bacon, with its higher proportion of fat, yields greater nourishment, especially when served with cabbage, than does the English or Continental variety. So say the sons of Erin. They furnish the proof by sending the Irish home product abroad and importing the American for their own use.

"Bwing muh fum quackerth an' milk. What yuh laffin 'bout?" This was all one of the packers' jurymen could order for a recent breakfast. Not that he was spell-bound over his importance in the box, but due to loss of his teeth, which he found later dangling from the jury room chandelier.

Mr. D. E. Washington, formerly chief engineer for the S. & S. Company at Chicago, and now chief engineer of the Packers' Architectural & Engineering Company, of St. Louis, was talking a new packinghouse for Joplin, Mo., during last week before the Commercial Club of that city. And it's likely to go up, too.

Reports like the following, coming from strictly dairy sections like Brainerd, Minn., show the way the wind is blowing: "From the standpoint of cleanliness and wholesomeness, oleomargarine is in every way the equal of the best butter, and under chemical analysis shows larger percentages of food elements than does butter."

## THE HAMBURG HIDE TRADE.

The value of hides declared for export from Hamburg to the United States rose to \$2,682,309 in 1911, compared with \$1,799,755 in 1910. The amount in 1909 was \$3,273,755. The imports of hides at Hamburg from all countries is shown in the following table:

	1910.	1911.
<b>Beef Hides:</b>		
River Plate—	Pieces.	Pieces.
Salted .....	1,430,000	1,590,000
Dried .....	640,000	580,000
Rio Grande—		
Salted .....	450,000	335,000
Dried .....	358,000	300,000
Santos and Rio, salted...	32,000	40,000
Ceara, Bahia, Pernambuco and Maranhão, dried, dry salted and salted...	160,000	130,000
West Coast of America, Central America, West Indies, Havana, etc....	610,000	800,000
Africa .....	140,000	350,000
China and Japan.....	290,000	440,000
Australia .....	25,000	57,000
New York .....	130,000	130,000
Europe .....	450,000	500,000
Calcutta and Karachi....	\$34,500	\$34,000
<b>Horse hides:</b>		
River Plate—		
Salted .....	8,000	20,000
Dried .....	240,000	320,000
Rio Grande, salted.....	3,000	1,000

\*Bales.

The total number of hides imported, including 35,000 on hand January 1, 1911, but not including bales from Calcutta and Karachi, was approximately 5,000,000 for 1910, and 5,500,000 for 1911.

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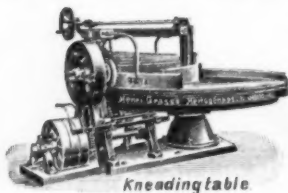
Consult us if you are contemplating the construction or remodeling of a packinghouse or abattoir.

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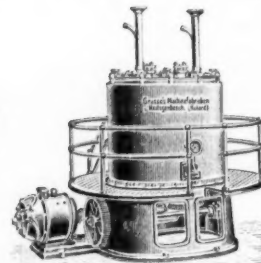
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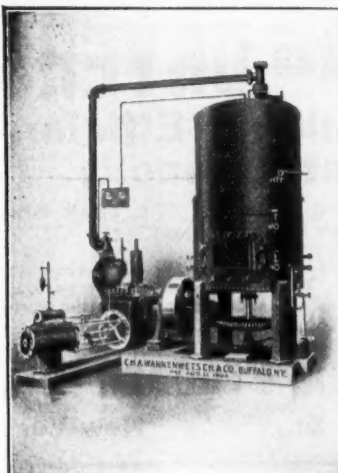
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## CHICAGO LIVESTOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, March 11.....	27,115	2,500	53,892	24,408
Tuesday, March 12.....	4,625	4,276	15,566	15,389
Wednesday, March 13.....	14,025	2,911	28,082	25,680
Thursday, March 14.....	5,853	3,326	27,308	18,111
Friday, March 15.....	1,139	784	19,085	4,182
Saturday, March 16.....	151	24	9,307	379
Total last week.....	52,908	13,830	153,330	88,147
Previous week.....	53,777	13,116	174,093	105,336
Cor. week, 1911.....	51,543	12,903	180,852	71,493
Cor. week, 1910.....	44,091	9,508	94,597	49,823

## SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, March 11.....	5,093	17	16,848
Tuesday, March 12.....	2,115	77	5,746
Wednesday, March 13.....	4,908	45	8,249
Thursday, March 14.....	3,472	19	9,700
Friday, March 15.....	998	3	8,147
Saturday, March 16.....	588	1	6,260
Total last week.....	17,836	162	54,950
Previous week.....	20,263	374	56,476
Cor. week, 1911.....	22,642	506	43,628
Cor. week, 1910.....	20,300	247	27,295

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to March 16, 1912.....	110,125	382,366	203,735
Same period, 1911.....	119,222	378,797	179,779

## Combined receipts of hogs at eleven points:

Week ending March 16, 1912.....	450,000
Previous week.....	563,000
Year ago.....	544,000
Two years ago.....	327,000
Total year to date.....	6,679,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to March 16, 1912.....	118,100	368,700	208,300
Week ago.....	126,400	436,000	276,900
Year ago.....	135,300	475,300	201,300
Two years ago.....	129,900	259,600	135,700

## CHICAGO PACKERS' HOG SLAUGHTER.

Week ending March 16, 1912:	
Armour & Co.....	24,900
Swift & Co.....	24,400
S. & S. Co.....	11,000
Morris & Co.....	6,200
Anglo-American.....	4,300
Boyd-Lunham.....	3,500
Hammond Co.....	3,100
Western P. Co.....	5,600
Boore & Co.....	400
Roberts & Oake.....	1,200
Miller & Hart.....	2,000
Independent P. Co.....	2,300
Brennan P. Co.....	3,100
Others.....	10,900
Totals.....	104,900
Previous week.....	126,800
1911.....	144,400
1910.....	72,400
Total year to date.....	1,625,500
Same period last year.....	1,317,400

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$7.20	\$6.89	\$5.10	\$7.10
Previous week.....	7.10	6.50	4.90	6.75
Cor. week, 1911.....	6.20	6.93	4.75	6.15
Cor. week, 1910.....	7.35	10.82	7.80	9.60
Cor. week, 1909.....	5.85	6.70	5.35	7.60

## CATTLE.

Good to prime steers.....	\$7.50@8.85
Fair to good heifers.....	6.25@7.50
Common to fair heifers.....	5.00@6.25
Interior killers.....	4.00@5.00
Fair to fancy yearlings.....	6.50@8.40
Good to choice cows.....	4.40@6.25
Canner bulls.....	2.50@3.00
Common to good calves.....	4.50@7.50
Good to choice vealers.....	7.50@8.00
Heavy calves.....	4.25@5.50
Feeding calves.....	4.45@5.25
Stockers.....	3.25@3.25
Common to choice feeders.....	5.00@6.25
Medium to good beef cows.....	3.50@4.00
Common to good cutters.....	3.00@3.75

Inferior to good canners.....	2.75@3.25
Fair to choice heifers.....	4.25@6.50
Butcher bulls.....	4.85@6.25
Bologna bulls.....	4.00@4.75

## HOGS.

Prime heavy butchers, 240 to 300 lbs.....	\$7.05 @7.17½
Choice butchers, 200 to 250 lbs.....	7.02½@7.15
Fair to good butchers.....	7.00 @7.10
Fair to good heavy packing.....	6.95 @7.07½
Light mixed, 180 lbs. and up.....	6.90 @7.05
Choice light, 170 to 200 lbs.....	7.00 @7.12½
Pigs, 100 to 130 lbs.....	5.85 @6.60
Pigs, 110 lbs. and under.....	4.50 @5.50
Boars, according to weight.....	2.50 @3.50
*Stags, 300 lbs. and over.....	6.50 @7.30

\*All stags subject to 80 lbs. dockage.

## SHEEP.

Native lambs.....	\$7.00@8.00
Fed lambs.....	7.00@8.00
Cull lambs.....	4.25@5.50
Native yearlings.....	5.00@7.00
Native ewes.....	4.50@5.75
Native wethers.....	5.00@6.00
Fed ewes.....	5.00@6.00
Fed yearlings.....	5.25@7.00
Breeding ewes.....	3.25@5.00
Colorado fed lambs.....	6.50@7.85
Clipped lambs.....	5.50@7.00
Clipped wethers.....	5.00@5.50
Clipped ewes.....	4.25@5.00

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, MARCH 16, 1912.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
May.....	\$16.00	\$16.07½	\$16.00	\$16.05
July.....	16.37½	16.37½	16.27½	16.35
September.....	16.62½	16.63	16.53	16.62½

LARD—(Per 100 lbs.)—				
May.....	9.40	9.42½	9.37½	9.42½
July.....	9.37½	9.40	9.35	9.37½
September.....	9.72½	9.77½	9.72½	9.77½

RIBS—(Boxed, 25c. more than loose)—				
May.....	8.95	8.97½	8.95	8.97½
July.....	9.05	9.07½	9.02½	9.10
September.....	9.22½	9.25	9.20	9.27½

MONDAY, MARCH 18, 1912.

PORK—(Per bbl.)—				
May.....	16.00	16.22½	16.00	16.20
July.....	16.30	16.47½	16.30	16.45
September.....	16.55	16.80	16.55	16.80

LARD—(Per 100 lbs.)—				
May.....	9.42½	9.47½	9.40	9.47½
July.....	9.60	9.67½	9.57½	9.67½
September.....	9.75	9.85	9.75	9.85

RIBS—(Boxed, 25c. more than loose)—				
May.....	8.97½	9.05	8.97½	9.05
July.....	9.05	9.17½	9.05	9.15
September.....	9.25	9.37½	9.25	9.37½

TUESDAY, MARCH 19, 1912.

PORK—(Per bbl.)—				
May.....	16.25	16.35	16.22½	16.27½
July.....	16.50	16.62½	16.50	16.55
September.....	16.85	16.90	16.82½	16.85

LARD—(Per 100 lbs.)—				
May.....	9.50	9.55	9.50	9.52½
July.....	9.70	9.72½	9.70	9.70
September.....	9.87½	9.92½	9.87½	9.90

RIBS—(Boxed, 25c. more than loose)—				
May.....	9.10	9.22½	9.10	9.15
July.....	9.25	9.32½	9.22½	9.25
September.....	9.42½	9.50	9.42½	9.42½

WEDNESDAY, MARCH 20, 1912.

PORK—(Per bbl.)—				
May.....	16.37½	16.50	16.37½	16.50
July.....	16.70	16.85	16.70	16.85
September.....	16.95	17.10	16.95	17.10

LARD—(Per 100 lbs.)—				
May.....	9.57½	9.60	9.57½	9.60
July.....	9.77½	9.80	9.75	9.80
September.....	9.95	10.00	9.95	10.00

RIBS—(Boxed, 25c. more than loose)—				
May.....	9.22½	9.30	9.22½	9.30
July.....	9.32½	9.42½	9.30	9.42½
September.....	9.52½	9.62½	9.50	9.62½

THURSDAY, MARCH 21, 1912.

PORK—(Per bbl.)—				
May.....	16.55	16.55	16.35	16.37½
July.....	16.90	16.90	16.65	16.72½
September.....	17.20	17.20	16.95	17.00

LARD—(Per 100 lbs.)—				
May.....	9.65	9.65	9.55	9.55
July.....	9.82½	9.85	9.75	9.75
September.....	10.00	10.05	9.95	9.95

RIBS—(Boxed, 25c. more than loose)—				
May.....	9.35	9.35	9.22½	9.25
July.....	9.45	9.47½	9.32½	9.35
September.....	9.55	9.65	9.52½	9.55

FRIDAY, MARCH 22, 1912.

PORK—(Per bbl.)—				
May.....	16.42½	16.50	16.35	16.37½
July.....	16.75	16.82½	16.67½	16.72
September.....	16.97½	17.12½	16.95	17.00

LARD—(Per 100 lbs.)—				
May.....	9.52½	9.60	9.52½	9.52½
July.....	9.75	9.77½	9.72½	9.72½
September.....	9.95	9.97½	9.90	9.95

RIBS—(Boxed, 25c. more than loose)—				
May.....	9.25	9.32½	9.22½	9.25
July.....	9.37½	9.42½	9.35	9.37½
September.....	9.55	9.60	9.52½	9.57½

†Bld. †Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry &amp; Son, 41st and Halsted Streets.)

Native Rib Roast.....	20 @24
Native Sirloin Steaks.....	16 @25
Native Porterhouse Steaks.....	25 @35
Native Pot Roasts.....	12½ @15
Rib Roasts from light cattle.....	12½ @15
Beef Stew.....	10 @12½
Boneless Corned Briskets, Native.....	@14
Corned Rumps, Native.....	@14
Corned Ribs.....	@10
Corned Flanks.....	@10
Round Steaks.....	16 @20
Round Roasts.....	14 @16
Shoulder Steaks.....	14 @12½
Shoulder Roasts.....	10 @12½
Shoulder Neck End, Trimmed.....	@10
Rollad Roast.....	12½ @14

## Lamb.

Hind Quarters, fancy.....	@18
Fore Quarters, fancy.....	@12½
Legs, fancy.....	@20
Stew.....	10 @12½
Chops, shoulder, per lb.....	14 @12
Chops, rib and loin, per lb.....	20 @25
Chops, Frenched, each.....	@12½

## Mutton.

Legs.....	@14
Stew.....	@7
Shoulders.....	@10
Hind Quarters.....	@12½
Fore Quarters.....	@16
Rib and Loin Chops.....	@12½
Shoulder Chops.....	@12½

## Pork.

Pork Loin.....	@15
Pork Chops.....	@16
Pork Shoulders.....	@11
Pork Tenderloins.....	@35
Pork Butts.....	@12½
Spare Ribs.....	@12½
Hocks.....	@10
Pigs' Heads.....	@8
Leaf lard.....	@12½

## Veal.

Hind Quarters.....	16 @18
Fore Quarters.....	12 @14
Legs.....	20 @22
Breasts.....	12½ @15
Shoulders.....	14 @16
Cutlets.....	25 @28
Rib and Loin Chops.....	16 @20

## Butchers' Offal.

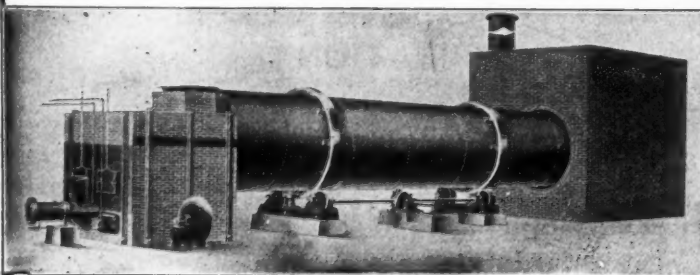
Suet.....	@5
Tallow.....	@4½
Bones, per cwt.....	@1.10
Calves, 8 to 15 lbs.....	@17
Calveskins, under 8 lbs. (deacon).....	@85
Kips.....	@13

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## TANKAGE PRESSES AND DRYERS

Economical Efficient  
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL  
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houses, fertilizer and fish reduction plants in the world.

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68 William St., - - New York



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Good native steers	11 1/2 @ 12 1/2
Native steers, medium	10 @ 11
Heifers, good	10 1/2 @ 10 3/4
Cows	7 1/2 @ 8 1/4
Hind Quarters, choice	@ 15
Fore Quarters, choice	@ 9

## Beef Cuts.

Cow Chucks	6 1/2 @ 7 1/4
Steer Chucks	8 @ 8 1/2
Boneless Chucks	@ 8 1/2
Medium Plates	@ 6 1/2
Steer Plates	@ 7
Cow Rounds	8 1/2 @ 9
Steer Rounds	10 1/2 @ 11
Cow Loins	10 @ 10 1/2
Steer Loins, Heavy	@ 24 1/2
Beef Tenderloins, No. 1	@ 28
Beef Tenderloins, No. 2	@ 26
Strip Loins	@ 9
Sirloin Butts	@ 12
Shoulder Cuts	@ 9
Rolls	10 1/2 @ 11
Rump Butts	8 1/2 @ 11 1/2
Trimnings	@ 7
Shank	@ 5
Cow Ribs, Common, Light	8 @ 8
Cow Ribs, Heavy	@ 12 1/2
Steer Ribs, Light	@ 16
Steer Ribs, Heavy	@ 18
Loins Ends, cow, native	@ 14 1/2
Loins Ends, cow	@ 11 1/2
Hanging Tenderloins	@ 9
Flank Steak	@ 12
Hind Shanks	@ 4 1/2

## Beef Offal.

Brains, each	@ 6 1/2
Hearts	@ 5
Tongues	13 @ 14
Sweetbreads	@ 20
Ox Tail, per lb.	6 1/2 @ 7
Fresh Tripe, plain	@ 4
Fresh Tripe, H. C.	@ 5 1/2
Brains	@ 6 1/2
Kidneys, each	4 1/2 @ 6 1/2

## Veal.

Heavy Carcass Veal	9 @ 10 1/2
Light Carcass	@ 10
Good Carcass	@ 12 1/2
Good Saddles	@ 14
Medium Racks	@ 10
Good Racks	@ 11

## Veal Offal.

Brains, each	@ 6 1/2
Sweetbreads	@ 75
Plucks	@ 45
Heads, each	@ 20

## Lambs.

Medium Caul	10 @ 11
Good Caul	@ 12
Round Dressed Lambs	@ 14
Saddles, Caul	@ 14
R. D. Lamb Racks	@ 10
Caul Lamb Racks	@ 9
R. D. Lamb Saddles	@ 17
Lamb Fries, per pair	@ 8
Lamb Tongues, each	@ 8
Lamb Kidneys, each	@ 2

## Mutton.

Medium Sheep	10 @ 10 1/2
Good Sheep	@ 12
Medium Saddles	@ 12 1/2
Good Saddles	@ 15
Good Racks	@ 7
Medium Racks	@ 6
Mutton Legs	@ 14
Mutton Loins	@ 8
Mutton Stew	@ 6
Sheep Tongues, each	@ 2 1/2
Sheep Heads, each	@ 7

## Fresh Pork, Etc.

Dressed Hogs	9 1/2 @ 10
Pork Loins	10 1/2 @ 12 1/2
Leaf Lard	@ 25
Tenderloins	@ 25
Spare Ribs	@ 8
Butts	@ 10 1/2
Hocks	@ 7
Trimnings	@ 6 1/2
Extra Lean Trimnings	@ 7 1/2
Tails	@ 6 1/2
Snouts	@ 3 1/2
Pigs' Feet	@ 3 1/2
Pigs' Heads	@ 5
Blade Bones	@ 7
Blade Meat	@ 8 1/2
Cheek Meat	@ 9 1/2
Hog livers, per lb.	@ 3
Neck Bones	@ 2 1/2
Skinned Shoulders	@ 9 1/2
Pork Hearts	@ 4 1/2
Pork Kidneys, per lb.	@ 3 1/2
Pork Tongues	10 @ 10 1/2
Silo Bones	@ 5
Tail Bones	6 @ 6 1/2
Brains	@ 5
Backfat	@ 8 1/2
Hams	@ 12 1/2
Calas	@ 9 1/2
Bellies	11 1/2 @ 12
Shoulders	@ 8 1/2

## SAUSAGE.

Columbia Cloth Bologna	@ 8
Bologna, large, long, round, in casings	@ 8

Choice Bologna	@ 9
Viennas	@ 10
Frankfurters	@ 10
Blood, Liver and Headcheese	@ 8 1/2
Tongue	@ 12
Mixed Sausage	@ 11
Luncheon Sausage, cloth paraffine	@ 14
New England Sausage	@ 14
Compressed Luncheon Sausage	@ 14
Special Compressed Ham	@ 14
Berliner Sausage	@ 11
Boneless Butts in casings	@ 19 1/2
Oxford Butts in casings	@ 16 1/2
Polish Sausage	@ 10
Garlic Sausage	@ 10
Country Smoked Sausage	@ 11
Farm Sausage	@ 14
Pork Sausage, bulk or link	@ 9 1/2
Pork Sausage, short link	@ 10
Boneless Pigs' Feet	@ 8
Hams, Bologna	@ 13

## Summer Sausage.

Best Summer, H. C., Medium Dry	@ 22
German Salami, Medium Dry	@ 19
Italian Salami	@ 24
Holsteiner	@ 13 1/2
Mettwurst, New	@ 16 1/2
Farmer	@ 18
Monarque Cervelat, H. C.	@ 18

## Sausage in Oil.

Smoked Sausage, 1-50	\$5.00
Smoked Sausage, 2-20	4.50
Bologna, 1-50	4.50
Bologna, 2-20	4.00
Frankfurt, 1-50	5.00
Frankfurt, 2-20	4.50

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$9.25
Pickled Plain Tripe, in 200-lb. barrels	6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75
Pickle Ox Lips, in 200-lb. barrels	12.50
Pickled Pigs' Snouts, in 200-lb. barrels	15.50
Lamb Tongues, Short Cut, barrels	34.50

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.90
2 lbs., 1 or 2 doz. to case	3.40
6 lbs., 1 doz. to case	12.50
14 lbs., 1/2 doz. to case	29.00

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	Per doz. \$3.25
4-oz. jars, 1 doz. in box	6.25
8-oz. jars, 1/2 doz. in box	11.50
16-oz. jars, 1/2 doz. in box	22.50
2, 5 and 10-lb. tins	\$1.50 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@ 13.00
Plate Beef	@ 12.50
Prime Moss Beef	@ 12
Beef Hams (220 lbs. to bbl.)	@ 12
Rump Butts	@ 12.50
Mess Pork, new	@ 16.75
Clear Fat Backs	@ 17.25
Family Back Pork	@ 18.00
Bean Pork	@ 14.00

## LARD.

Pure leaf, kettle rendered, per lb., tes.	@ 11 1/2
Pure lard	@ 10 1/2
Lard, substitutes, tes.	@ 8
Lard, compound	@ 7 1/2
Cooking oil, per gal., in barrels	@ 45
terciers; 1/2 c. over terciers; half barrels	1/2 c. over
terciers; tubs and pails, 10 to 80 lbs., 1/2 to 1 c. over	terciers.

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi-	15 1/2 @ 19 1/2
cago	
Cooks' and bakers' shortening, tubs	13 @ 14

## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 16 avg.	@ 10 1/2
Clear Bellies, 18 @ 20 avg.	@ 9 1/2
Rib Bellies, 18 @ 20 avg.	@ 9 1/2
Fat Backs, 12 @ 14 avg.	@ 8 1/2
Regular Plates	@ 13
Short Cuts	@ 7 1/2
Butts	@ 7 1/2
Bacon meats, 1/2 c. to 1 c. more	

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 13 1/2
Hams, 16 lbs., avg.	@ 13 1/2
Skinned Hams	@ 15
Calas, 4 @ 6 lbs., avg.	@ 9
Calas, 6 @ 12 lbs., avg.	@ 9
New York Shoulders, 8 @ 12 lbs., avg.	@ 10 1/2
Breakfast Bacon, fancy	@ 20
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	@ 12 1/2
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	@ 12 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	@ 11
Dried Beef Sets	@ 18
Dried Beef Insides	@ 20
Dried Beef Knuckles	@ 19
Dried Beef Outsides	@ 17
Regular Boiled Hams	@ 20
Smoked Boiled Hams	@ 21
Boiled Calas	@ 14 1/2
Cooked Loin Rolls	@ 22
Cooked Rolled Shoulder	@ 14 1/2

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Rounds, per set	@ 17
Export Rounds	@ 21
Middles, per set	@ 72
Beef bungs, per piece	@ 15
Beef weasands	@ 7
Beef bladders, medium	@ 28
Beef bladders, small, per doz.	@ 35
Hog casings, free of salt	@ 70
Hog middles, per set	@ 10
Hog bungs, export	@ 10
Hog bungs, large mediums	@ 10
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 5
Imported wide sheep casings	@ 80
Imported medium wide sheep casings	@ 60
Imported medium sheep casings	@ 50
Hog stomachs, per piece	@ 3 1/2

## FERTILIZERS.

Dried blood, per unit	@ 2.67 1/2
Hoof meal, per unit	@ 2.55
Concentrated tankage	@ 2.27 1/2
Ground tankage, 12%	@ 2.25 and 10c.
Ground tankage, 11%	@ 2.25 and 10c.
Ground tankage, 10%	@ 2.25 and 10c.
Crushed tankage, 9 and 20%	@ 2.10 and 10c.
Ground tankage, 6 and 35%	@ 16.50
Ground raw bone, per ton	26.00 @ 28.50
Ground steam bone, per ton	19.50 @ 20.00
Unground tankage, per ton less than ground	@ 50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 42.00
Horns, white, per ton	75.00 @ 80.00
Flat shin bones, 40 lbs. av., per ton	62.50 @ 66.00
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 85.00
Long thigh bones, 90-95 lbs. av., per ton	82.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

## LARD.

Prime steam, cash	@ 9.45
Prime steam, loose	@ 8.85
Leaf	@ 9 1/2
Compound	6 1/2 @ 7
Neutral lard	11 @ 11 1/2

## STEARINES.

Prime oleo	9 1/2 @ 9 3/4
Oleo No. 2	9 @ 9 1/4
Mutton	@ 9 1/4
Tallow	7 1/2 @ 7 3/4
Grease, yellow	5 1/2 @ 5 3/4
Grease, A white	6 @ 6 1/2

## OILS.

Lard oil, extra, winter strained, tierces	.67 @ .68
Extra lard oil	.63 @ .63
Extra No. 1 lard oil	.55 @ .57
No. 1 lard oil	.51 @ .53
No. 2 lard oil	.48 @ .50
Oleo oil, extra	.13 @ .13 1/2
Oleo oil, No. 2	.12 @ .12 1/2
Oleo stock	.10 1/2 @ .11
Neatsfoot oil, pure, bbls.	.70 @ .72
Acidless tallow oil, bbls.	.60 @ .61
Corn oil, loose	4.80 @ 4.84
Horse oil	6 1/2 @ 6 3/4

## TALLOW.

Edible	7 1/2 @ 7 1/2
Prime city	7 @ 7 1/2
No. 1 Country	6 1/2 @ 6 1/2
Packers' Prime	6 1/2 @ 6 1/2
Packers' No. 1	6 1/2 @ 6 1/2
Packers' No. 2	5 1/2 @ 5 1/2
Renderers' No. 1	6 @ 6 1/2

## GREASES.

White, choice	6 1/2 @ 6 1/2
White, "A"	5 1/2 @ 5 1/2
White, "B"	5 1/2 @ 5 1/2
Bone	5 1/2 @ 5 1/2
Crackling	5 1/2 @ 5 1/2
Horse	5 @ 5 1/2
Yellow	5 1/2 @ 5 1/2
Brown	4 1/2 @ 5 1/2
Glue stock	4 1/2 @ 5
Garbage grease	nom @ 3 1/2
Glycerine, C. P.	.14 1/2 @ .15
Glycerine, crude soap	.10 @ .10 1/2
Glycerine, candle	.12 @ .12 1/2

## COTTONSEED OILS.

P. S. Y., loose	.40 @ .40 1/2
P. S. Y., soap grade	.39 @ .39 1/2
Soap stock, bbls., concn., 62 @ 65% f. a.	@ 2 1/2
Soap stock, loose, reg., 50% f. a. f.	1.05 @ 1.10

## COOPERAGE.

Ash pork barrels	82 @ 90
Oak pork barrels	1.15 @ 1.17
Lard tierces	1.47 1/2 @ 1.50

## CURING MATERIALS.

Refined saltpetre	4 1/2 @ 5
Boracic acid, crystal to powdered	7 @ 7 1/2
Borax	3 1/2 @ 4 1/2
Sugar—	
White, clarified	@ 5 1/2
Plantation, granulated	@ 6 1/2
Yellow, clarified	@ 5 1/2
Salt—	
Ashton, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	8.25
Michigan, medium, car lots, per ton	8.75
Casing salt, bbls., 280 lbs., 2x @ 3x	1.40

# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, March 20.

Monday's trade was fully as good as could be expected, considering the fact that we had a liberal run of 27,240 cattle. The run arrived in good season, and the market was fairly active, with prime beefs selling fully steady. Most of the other grades suffered 10c. decline, with instances of 15c. loss, and on some late arrivals sellers claimed they had to concede 15@25c. decline. Tuesday's run of 5,323 cattle included but a very moderate proportion of steers, which met with a steady demand, everything selling fully as well as Monday's general average of values. Today's (Wednesday) receipts are estimated at 15,000, which is just about sufficient for all requirements of the trade, which, by the way, is somewhat uneven.

The market on butcher stuff is extremely satisfactory to shippers, the demand being broad from all sources, and the trade shows 15@25c. advance this week. Everything indicates that there will be but moderate supplies of butcher stuff during the late spring months. We expect to see strong markets predominate for some little time to come, and rather think values will show a further upturn during the next thirty to sixty days.

Hog values continue to climb, the demand from all sources being good with no let-up in orders from Eastern points. The excessive runs are undoubtedly over for this season, and we don't believe that top has been reached yet. However, there is chance of temporary breaks after these sharp advances. With a run of 25,000 today market is ruling active at 15@20c. advance, bulk selling \$7.25 @7.35. Anything on the pig order weighing less than 110 lbs. is in very poor demand, and has shown but little advance, bulk of the fair to good pigs weighing 80@110 lbs. going at \$5.50@6. We can hardly expect much further advance at present, but we feel pretty strong in our views on hog prices for several months to come.

After an upturn in sheep and lamb values amounting to 30@50c. per cwt., which took place Monday and Tuesday, today's market is barely holding its own on lambs, while sheep were active and strong. There looks to be nothing in sight to check the upward trend from now on, and without doubt prices will seek a much higher level before the close of the feeding season. Many orders are coming in for feeding stock, but there is a light supply of this variety, and the advance has been as great on feeders of all kinds as on the finished good. Good shearing lambs are more than \$1 per cwt. higher than three weeks ago. It would be impossible to get a desirable class at less than \$6.60@6.75. We quote: Woolled—Good to choice wethers, \$6@6.25; fat ewes, \$5.75@6; fair to medium ewes, \$4.75@5.50; cull ewes, \$3@4; good to choice light yearlings, \$6.65@7; medium fleshed and heavy yearlings, \$5.75@6.25; good to choice lambs, \$7.65@8; poor to medium lambs, \$6.75@7.40; cull lambs, \$5.50 @6; shearing lambs, \$6.50@6.75. Clipped—Good to choice wethers, \$5.40@5.70; fair to best ewes, \$4.50@5; poor to medium ewes, \$3.75@4.30; cull ewes, \$2.50@3; good to choice yearlings, \$5.75@6.25; fair to best lambs, \$6.65@7; poor to medium lambs, \$5.75 @6.40; cull lambs, \$4@5.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., March 20.

Marketing of cattle this week has been more liberal than last week, receipts for the past three days showing a gain of about one thousand head over the same period last week. Quality has averaged better also, bulk of beef steers this week selling at \$6.65@7.70, with a top of \$7.75, as compared with a

bulk range last week of \$6.50@7.60. The steady to 10c. lower tone of Monday has been the only weak spot in the trade, and frequent strong sales of yesterday and today have about eliminated this loss. Butcher trade is about steady with last week's close. Quarantine receipts this week total 39 car loads, most of which consisted of Oklahoma steers. Eleven loads topped today at \$6.85, averaged 1,205 lbs. Ten loads sold Monday at \$6.60, weighing 1,060 lbs.

The scarcity of good heavy hogs at this point, together with a shortage in marketable hogs throughout the country, are conditions which are greatly influencing the sharp upturn in prices. Hogs averaging around 200 lbs. today topped at \$7.50, but choice heavy sorts would have commanded \$7.60. In spite of diminished runs this week, Eastern order buyers have shipped something like a thousand more head during the past three days than they did during the corresponding period last week. Compared with last Wednesday the market today is 35@50c. higher, and is about \$1.50 higher than a month ago.

Marketing of sheep and lambs has been moderate this week, and no topsey stuff has been offered. Prime lambs would bring around \$8 today, but nothing had quality to bring over \$7.45. Western lambs topped the week yesterday at \$7.75. Yearlings made the highest mark of the year at \$6.60. Choice ewes are quoted at \$5.75 or better, \$5.65 being the best price obtained this week. The general market has advanced about 50c. over the close of last week.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, March 19.

Cattle sold steady to strong yesterday, some light steers and good heifers 10c. higher, but heavy steers barely held steady. Today the run is 8,500 head here, and prices are steady to 10c. lower on killing grades. Top fed steers today sold at \$7.90, with three-fourths of the supply selling at \$7 and upwards. Prime native cows bring \$6, and choice heifers \$6@7. Forty cars of quarantines have arrived in two days, containing quite a number of yearlings, steers in this class at \$6@6.50, and heifers around \$5.50, heavy quarantine steers at \$6.10@6.75.

The early estimate called for 12,000 hogs today, but only a few more than half that number came in. Prices opened 5c. higher, but this grew to 10@15c. higher before the close, top \$7.10, bulk \$6.75@7, pigs \$5@5.75. Packers claim they are losing money on every porcine animal bought at these figures, but there must be compensation for them somewhere, perhaps in higher prices for stocks of product. The future of prices depends on volume of receipts, on the prospects for which there is little to base speculation.

Sheep and lambs advanced 10@15c. yesterday, and prices are 25@30c. higher today. Dealers say the rise will stick. Best lambs brought \$7.55 today, and practically all the crop sold at \$7.30@7.55. It is necessary to go back to June, 1910, to find a price that will compare with sales today, and the furious activity of buyers today bore further similarity to the splendid markets of the spring of that year. Ewes sold at \$5.55 today, yearlings, \$6.25, and prime wethers would bring \$6.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour .....	2,529	9,571	4,489
Fowler .....	1,747	.....	1,726
S. & S. ....	3,041	6,614	5,605
Swift .....	3,691	7,795	8,840
Cudahy .....	3,175	3,423	5,164
Morris & Co. ....	3,150	5,923	4,545
Butchers .....	132	460	13
Total .....	17,465	33,786	30,382

## OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, March 19.

The cattle market continues to develop strength in the face of only moderate receipts and the prospect of still more moderate supplies as the season advances. Beef steers showed an advance of fully 15@25c. last week and although part of this advance has already been lost there is a strong healthy undertone to the trade and the demand from all sources is as keen as it ever gets at this time of the year. Choice, heavy beefs brought \$8 today, but aside from the really topsey loads the range of prices is from \$5.50@7.50, with the bulk of the fair to good 1,000 to 1,300 pound cattle around \$6.50@7.25. Cows and heifers are selling at a range of \$2.80@6.30, the bulk of the butcher and beef stock at \$4.50@5.65. Veal calves continue firm at \$4@8 and there is a good inquiry and a strong market for bulls, stags, etc., at \$4.25@5.65. Quality of the cattle seems to be improving but supplies are likely to be rather limited from now on.

Hogs are coming pretty freely but receipts are not so very much heavier now than they were a few years ago during March. In other words, it looks as if supplies were getting back to normal proportions. Weights are running a little heavier right along and quality is very desirable as a rule, while there is no let-up in the demand from any source and the trend of values appears to be upward right along. With over 20,000 head on sale today the market was 5@10c. higher. Tops sold up to \$6.85, the highest point reached since last September, and 20c. higher than last Tuesday. The bulk of the trading was at \$6.55@6.75 as against \$6.40@6.60 a week ago.

There has been a fair amount of life and strength to the market for fat sheep and lambs and prices have advanced about 15@25c. all along the line. Demand from all sources has been vigorous and supplies only moderate so that everything offered has found a ready sale at the stronger figures. Fat lambs are selling at \$6.25@7.35; yearlings, \$5.60@6.15; wethers, \$5.25@5.75, and ewes, \$4.25@5.40.

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending March 16, 1912:

### CATTLE.

Chicago .....	35,972
Kansas City .....	17,465
Omaha .....	16,138
East St. Louis .....	9,381
St. Joseph .....	6,803
Cudahy .....	582
Sioux City .....	4,113
South St. Paul .....	4,425
New York and Jersey City .....	12,929
Fort Worth .....	8,357
Philadelphia .....	4,204
Pittsburgh .....	2,700
Denver .....	1,369

### HOGS.

Chicago .....	98,380
Kansas City .....	33,786
Omaha .....	44,532
East St. Louis .....	19,518
St. Joseph .....	34,423
Cudahy .....	8,024
Sioux City .....	23,801
Ottumwa .....	7,000
Cedar Rapids .....	10,143
South St. Paul .....	17,044
New York and Jersey City .....	43,001
Fort Worth .....	6,006
Philadelphia .....	5,207
Pittsburgh .....	15,200
Denver .....	3,773

### SHEEP.

Chicago .....	66,080
Kansas City .....	30,382
Omaha .....	46,537
East St. Louis .....	11,203
St. Joseph .....	14,125
Cudahy .....	275
Sioux City .....	1,505
South St. Paul .....	2,601
New York and Jersey City .....	39,771
Fort Worth .....	786
Philadelphia .....	13,463
Pittsburgh .....	5,600
Denver .....	2,700

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, March 22.—Market steady: Western steam, \$9.60; Middle West, \$9.35@9.45; city steam, 9¼@9½c.; refined Continent, \$10; South American, \$10.50; Brazil, kegs, \$11.50; compound, 7@7½c.

### Marseilles Oils.

Marseilles, March 22.—Sesame oil, fabrique, 70 fr.; edible, 90 fr.; copra oil, fabrique, 89¾ fr.; edible, 107 fr.; peanut oil, fabrique, 63 fr.; edible, 88 fr.

### Liverpool Produce Market.

Liverpool, March 22.—(By Cable.)—Beef, extra India mess, 100s. Pork, prime mess, 78s. 9d.; shoulders, 39s. @45s.; hams, 54s. 6d. Bacon, Cumberland cut, 49s.; long clear, 51s. 6d.; bellies, 51s. Tallow, prime city, 31s.; choice, 33s. 6d. Turpentine, 36s. 6d. Rosin, common, 16s. 7½d. Lard, spot prime, 46s. 9d. American refined in pails, 49s.; 2 28-lb. blocks, 47s. Lard (Hamburg), 46½ marks. Cheese, Canadian finest white, new, 75s. 6d. Tallow, Australian (London), 28s. 6d. @34s. 6d.

## FRIDAY'S CLOSINGS IN NEW YORK.

### Provisions.

The market was steady on hog advices. Packers sold on the bulges.

### Tallow.

The undertone is steady but business is only fair.

### Oleo Stearine.

There is little pressure of supplies.

### Cottonseed Oil.

Liquidation and "hedge" pressure brought about slightly lower prices.

Market closed quiet, with some pressure based on reports of liberal crude offerings; slightly above prevailing levels. Sales, 9,300 bbls. Spot oil, \$5.62@5.68. Crude, Southeast, \$4.54@4.60. Valley, \$4.67; Texas, \$4.54@4.60. Closing quotations on futures: March, \$5.69@5.70. April, \$5.68@5.69; May, \$5.71@5.72; June, \$5.74@5.77; July, \$5.81@5.82; August, \$5.87@5.90; September, \$5.92@5.94; October, \$5.88@5.89; good oil, \$5.30@5.60; off oil, \$5.20@5.45; winter oil, \$6.10@6.39; summer white, \$5.80@6.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, March 22.—Hog market shade higher than Thursday's average; quality good; bulk of prices, \$7.50@7.70; mixed and butchers' \$7.35@7.70; heavy, \$7.35@7.70. Yorkers, \$7.60@7.70; pigs, \$5.25@7.10; cattle market steady; beefs, \$5.25@8.65; cows and heifers, \$2.50@6.70; Texas steers, \$4.50@5.85; stockers and feeders, \$4.25@6.50. Westerns, \$5.10@6.85. Sheep market strong; native, \$4@6; Western, \$4.50@6.25; yearlings, \$5.50@6.90; lambs, \$5.80@7.85.

St. Louis, March 22.—Hogs strong, 5s. higher, at \$7.50@7.90.

Kansas City, March 22.—Hogs strong, at \$6.40@7.60.

Cudahy, Wis., March 22.—Hogs steady, at \$7.10@7.70.

Cleveland, March 22.—Hogs strong, at \$7.70@7.85.

Indianapolis, March 22.—Hogs higher, at \$7.75@7.90.

Sioux City, March 22.—Hogs strong to 5c. higher, at \$6.90@7.15.

Louisville, March 22.—Hogs 25c. higher, at \$7.45@7.70.

South Omaha, March 22.—Hogs steady, at \$6.75@7.25.

St. Joseph, March 22.—Hogs 5c. higher, at \$4.60@7.60.

Buffalo, March 22.—Market opened with 2,400 hogs on sale; market lower, at \$8@8.10.

## RECEIPTS AT CENTERS

SATURDAY, MARCH 16, 1912.

	Cattle.	Hogs.	Sheep.
Chicago	200	9,397	1,000
Kansas City	300	1,715	
Omaha	200	4,404	10,000
St. Louis	400	2,500	1,500
St. Joseph	100	400	
Sioux City	100	4,500	
St. Paul	300	2,100	
Oklahoma City	50	300	100
Fort Worth	600	800	300
Peoria		500	
Milwaukee		2,943	
Indianapolis	400	1,500	
Pittsburgh		1,500	
Cincinnati	91	1,313	14
Cleveland	100	2,000	60
Buffalo	250	2,500	5,200
New York	1,551	2,380	1,263

MONDAY, MARCH 18, 1912.

Chicago	28,000	50,031	20,000
Kansas City	6,000	5,148	9,000
Omaha	4,500	5,758	14,000
St. Louis	3,725	10,358	4,000
St. Joseph	1,300	3,000	1,500
Sioux City	2,500	4,000	5,000
St. Paul	2,000	4,500	3,000
Oklahoma City	600	600	
Fort Worth	1,500	2,500	500
Peoria		1,000	
Milwaukee		1,545	
Indianapolis	500	1,000	
Pittsburgh	2,500	6,000	5,000
Cincinnati	1,585	2,878	105
Cleveland	700	2,500	2,400
Buffalo	2,300	8,000	14,000
New York	3,324	14,566	10,049

TUESDAY, MARCH 19, 1912.

Chicago	4,500	15,974	18,000
Kansas City	9,000	9,698	7,200
Omaha	6,000	20,219	10,400
St. Louis	2,265	7,160	4,531
St. Joseph	1,900	7,000	1,500
Sioux City	1,500	7,000	500
St. Paul	2,200	4,700	1,000
Fort Worth	1,300	1,500	
Peoria		700	
Milwaukee		1,213	
Indianapolis	1,250	3,000	
Pittsburgh		1,500	
Cincinnati	296	2,516	57
Buffalo	50	1,000	2,400
New York	1,087	5,107	3,866

WEDNESDAY, MARCH 20, 1912.

Chicago	17,000	22,533	25,000
Kansas City	3,500	7,712	10,000
Omaha	3,600	19,442	7,200
St. Louis	2,916	6,242	2,780
St. Joseph	1,200	7,500	
Sioux City	1,200	6,500	
St. Paul	1,500	2,400	900
Oklahoma City	400	600	
Fort Worth	1,500	1,200	1,500
Peoria		1,200	
Milwaukee		3,097	
Indianapolis	1,750	4,000	
Pittsburgh		1,000	1,200
Cincinnati	666	1,942	612
Buffalo	150	1,300	4,000
New York	2,974	5,701	6,436

THURSDAY, MARCH 21, 1912.

Chicago	4,500	1,300	12,000
Kansas City	2,000	7,000	10,000
Omaha	1,100	3,100	2,600
St. Louis	1,335	7,254	294
St. Joseph		900	
Milwaukee		2,977	
Indianapolis		3,000	
Pittsburgh		4,500	
Cincinnati	490	3,129	20
Buffalo	50	1,600	8,000
New York	1,504	2,310	4,570

FRIDAY, MARCH 22, 1912.

Chicago	2,500	13,000	7,000
Kansas City	600	5,000	2,000
Omaha	1,100	8,500	8,100
St. Louis	500	5,500	200
St. Joseph	600	3,300	500
Sioux City	800	6,500	
Fort Worth	500	800	500
St. Paul	900	3,200	500

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO MARCH 18, 1912.

	Beef.	Calves.	Sheep and lambs.	Hogs.
New York	2,706	2,800	3,713	14,905
Jersey City	3,070	2,710	19,462	23,246
Central Union	3,449	688	13,112	—
Lehigh Valley	3,855	315	3,520	—
Scattering	—	156	44	4,850
Totals	13,080	6,729	39,851	43,001
Totals last week	12,257	6,661	43,518	39,579

## WEEKLY EXPORTS.

	Live cattle.	Live sheep.
Sulzberger & Sons Co., Michigan	100	—
Louis F. Miller, Bermudian	51	80
Total exports	151	80
Total exports last week	788	46

## MEAT AND STOCK EXPORTS

WEEKLY REPORT TO MARCH 18, 1912.

Exports from:	Live cattle.	Live sheep.
New York	151	80
Boston	344	960
Philadelphia	215	—
Baltimore	374	—
Exports to:	Live cattle.	Live sheep.
Liverpool	708	969
Antwerp	315	—
Bermuda and West Indies	51	80
Total exports	1,074	1,049
Total exports last week	1,588	46

## COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Asopgren & Co.)

Since our last report the market has been active. During the early part of the interval, on heavy "short" covering and "bull" boosting, prices advanced some 4 to 15 points, with the nearby deliveries leading. The advance was assisted considerably by the strong and advancing lard and cotton markets. At the high levels selling orders, principally from refiners "hedging" against crude oil purchases and from speculative "longs," came out on the market in heavy volume and the advance was checked. This class of selling continued all during the latter part of the interval and carried values back again to last week's closing levels. Two days ago, however, heavy buying orders appeared in the market, principally for Western Accounts, and the decline was checked. In fact, due to the continued advance in the lard market, nervous "shorts" and outside buyers also entered the market as free buyers and values were worked up again 5 to 6 points from the recent low level.

The crude mills have been active sellers during the past two weeks. From 4.54 the market advanced in sympathy with the refined market to 4.67. The mills continued to sell rather freely even on the reaction which carried values back again to 4.50. At the close of the week the Southeast market is quoted at 4.54 again.

The domestic consuming demand was fairly active all during the interval, principally for the better grades. The European consuming trade shows but little interest in cotton oil. At the close of the week surrounding conditions favor higher prices. The heavy "long" liquidation that has been going on during the past two weeks has also put the market in a much stronger position. We look for higher prices during the coming week.

## FOREIGN COMMERCIAL EXCHANGE.

New York, March 22.—Foreign commercial exchange rates were quoted today as follows:

London—			
Bankers' 60 days	4.8415@4.8425		
Demand sterling	4.8730@4.8735		
Paris—			
Commercial, 90 days	5.23½	@ 5.23½	—1.16
Commercial, 60 days	5.22½	—1.16@5.22½	
Commercial, sight	5.18½	—1.16@5.18½	
Berlin—			
Commercial, sight	95¼	@ 95 3-16	
Commercial, 60 days	94¼	@ 94 5-16	
Antwerp—			
Commercial, 60 days	5.25½	—1.16@5.25½	
Amsterdam—			
Commercial, 60 days	39½	@ 39½ +1.32	

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# Retail Section

## PRACTICAL TALKS WITH SHOP BUTCHERS

### Why the Trading Stamp Evil Should Be Abolished

By a Veteran Butcher.

If a business man knows that a certain innovation or departure is going to be injurious to his business and cut a swath in his profits, it is not very likely that he will consider it even for a moment. Yet there are hundreds of butchers throughout the country who are doing just that, when they agree to use trading stamps.

The butchers are approached by the representative of a trading stamp company who is a glib talker and presents a fine appearance, and who explains to them how they can increase their present business from 25 to 75 per cent. without any additional expense in the shape of rent or light. This is because, as he tritely says: "You already have your store fully equipped and your staff of help. Let them do a little more work to earn their pay and it won't cost you a cent to make your business a whole lot bigger than it is now."

"We keep you supplied," he continues, "with all the signs, big or little, that you want, free of charge. We send out our people to drum up trade for you. We send our female employees all over your neighborhood to visit every family in every house in a certain district, present your card and get you very many new customers. And we do not charge you a cent for it."

Is it any wonder the bewildered butcher thinks that at last his ship has arrived, laden with treasure which will be handed him on a silver platter by a fairy god-mother? (The ghost of his mother-in-law would be a better friend to him, if he but knew it.) And for all these unasked-for blessings all he has to do is to buy trading stamps. That's all.

And after he is tied up by agreeing to buy them his troubles commence. The customer who buys five cents' worth of dog meat, and would rather take it home than eat it in the store, makes as much fuss and trouble about her stamps as the bargain hunter who only goes where she gets souvenirs, bargain sales, trading stamps or some other like inducement. She must have a present with her purchase or she won't buy. That's the kind that ordinarily buys the dog meat.

#### Old Customer Gets the Fever Also.

The steady old customer who never thinks of such things also gets the fever, when she learns that for a few (we say advisedly, a few) books full of trading stamps she can get a fine, highly-polished, real teak-wood foot rest to rest her pot on when she's boiling spare ribs and greens, or a handsome frying pan with a highly-polished bottom and metal handle, so she won't burn her fingers, or some other household utensil that she could buy in any store in the city for a small fraction of what her book full of trading stamps cost her.

She is foolish enough to think she is getting something for nothing, and the butcher

is fool enough to think his apparently increased trade means an increase in his profits. But very soon his eyes are opened to the fact that the trading stamp company is getting the profit and he is getting the work.

If stamps were so good for business every storekeeper, from the poor little coal and ice peddler who pays a few dollars rent for a cellar, to the Fifth avenue jeweler or swell modiste, would give trading stamps. Why, then, if it is such a benefit as the stamp companies try to show it is, was a bill introduced in Congress which, if it becomes a law, will make trading stamps illegal? And why are the butchers being asked to write to representatives in Congress to support this bill?

#### Not a Single Butcher Wants Them.

There is not one retail butcher in this country who, after having given the stamps a fair trial, would not gladly throw them out if he could. The writer has interviewed many butchers and has yet to hear of one who would not be glad to get rid of them forever.

It costs a small shopkeeper from ten to twenty dollars a week for stamps, and a large shopkeeper in proportion. Where is his benefit? The stamp company gets it all. The more business he does the more the stamp company prospers and grows fat and wealthy on the fool butcher who is working for them. They are gathering in the profits from all over the country to such an enormous extent that one stamp company is rated at over a million dollars.

Why shouldn't they be rich? They have the butcher working for them. He's getting the worst of it in every way, and they're getting over \$100,000 a week for their good-for-nothing stamps. And the customer gets a lot of junk that is bought in big job lots so cheap that it's laughable. It's the worst kind of a gamble, with the percentage all against the butcher.

It is the greatest evil he has to fight against. If it were not an evil and a hardship why should laws be passed forbidding the use of stamps? Our lawmakers are looking after the butcher's interests, and to succeed they must have support. The best they can get is for the shopkeeper to discontinue the use of trading stamps in every form, and stop paying big profits to stamp companies for customers they would have anyhow.

People must eat, and they will have to buy meat, even if they do not get a 97-cent rug made in some dirty East Side factory by a crowd of unwashed foreigners, or a 40-cent chromo of Washington crossing the Alps in a house boat. Trading stamp officials ride about in expensive automobiles wrapped in four overcoats, while the butcher, wrapped in a greasy frock, is freezing his fingers selling 15 cents' worth of corned beef. The trading stamp official has his box at the

opera, the butcher has his seat at the picture show, and so on ad infinitum.

Of course, the trading stamp companies will fight this proposed law. The butchers should support it. The evils of this business should have the greatest publicity, and butchers should talk to each other and get up petitions and bring pressure to bear on their Congressmen and State legislators to do away with this evil by law, as well as boycotting it individually.

For success in your business this trust you must kill, or they'll keep you hustling while your profits are nil. Open your eyes before it's too late, and wipe the trading stamp trust off the slate. They've laughed long enough, and grown rich and fat, watching you furnish your customer's flat. Turn about is fair play, it's now up to you to shove the trading stamp trust up the flue. To trust is to bust, to bust it is hell, so help bust the trust, and do the job well. L. A.

#### LOCAL AND PERSONAL.

The Van Horn meat market at Buffalo, S. D., has been destroyed by fire.

E. Pelkey has opened a meat market at Hinsdale, Mass.

J. A. Desmond has leased the provision department connected with J. R. Yeaton & Company at Portsmouth, N. H.

J. Giles will open a meat market at Montgomery, N. Y.

C. N. Nicholas has sold his meat market at Maryville, Mo., to Saunders Brothers.

Joseph Cohen, butcher at 92 Rivington, street, New York City, N. Y., has filed a petition in bankruptcy with liabilities of \$1,414 and no assets.

B. Maun has opened a meat market at Okemah, Okla.

F. Kline will engage in the meat business at Nazareth, Pa.

L. Garlich has taken possession of the local meat market at Mokena, Ill.

S. J. Thompson has leased the meat market at Rutland, Vt.

T. Whitshork has opened a meat market at Vincennes, Ind.

Williams Brothers have engaged in the meat business at Grand Rapids, Mich.

W. H. Pennybaker has sold his meat business at Bartlesville, Okla.

D. Beard has sold his meat market at Walnut, Ind., to Lou Miller.

A meat market has been opened at Nassau, N. Y., by C. Winters, Jr.

Neal Brothers have purchased M. Cryderman's meat market at Neodesha, Kan.

Norbert Weigand, a butcher, doing business under the firm name of the Alamo Meat Market and Lone Star Sausage Company, at San Antonio, Tex., has filed voluntary petition in bankruptcy in the federal district court. His liabilities are listed at \$4,983.61, and of this sum \$3,265.54 is covered by unsecured claims held by various business men.

B. Thompson has discontinued his meat market at La Salle, Ill.

Price, Lutz & Price have purchased the meat market of C. H. Price at Versailles, Mo.

C. Stratton has purchased a meat market at Denton, Kan.

Horodysky & Sarnik have purchased the meat market of G. Shuma at Monessen, Pa.

The meat business of T. F. Kelleher at Sandwich, Mass., has been sold to H. F. Hoxie.

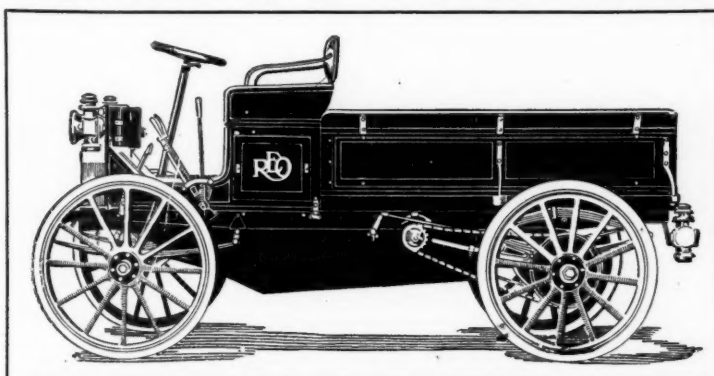
F. A. Westcott has purchased the meat business of L. Halm at Corning, N. Y.

(Continued on page 42.)

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Mount Vernon, N. Y. November 17th 1911

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Wishing you much success, I beg to remain,

Most cordially yours,

(Signed) CHAS. LICHTI.

*For particulars that mean money to you address*

**R. M. OWEN & CO.,** 1759 Broadway, NEW YORK CITY

## LOCAL AND PERSONAL.

(Continued from page 40.)

A. J. Wells has engaged in the meat business at Harper, Kan.

T. T. Jaques and H. H. Spangler have engaged in the meat and grocery business in Manhattan, Kan.

Fred Fishback has disposed of his interest in the butcher shop at Waldo, Kan., to Andy Padgett.

R. H. Richardson has purchased the Cash Meat Market from Mr. Gates at Yates Center, Kan.

J. H. Kingsbury has purchased the meat market of I. J. Carrier at Garnet, Kan.

The Blazley Market Company, of Flint, will add a market at Saginaw, Mich., to their string, calling it the Cash Meat Market.

The Hudson Meat Market at Modlips, Wash., has been destroyed by fire.

George Fiske has engaged in the meat and grocery business at Mapleton, Wash.

The Washington Grocery & Meat Company has opened for business at Aberdeen, Wash.

The Oregon Grocery & Meat Market has been opened at Pendleton, Ore.

Irwin Brothers have opened at Sunnyside, Wash., as the Sunnyside Meat Company.

J. M. Anthony & Company have purchased the meat business of Herman Kruse at Glenwood, Ia.

C. A. Andrews has purchased an interest in the Schriver Meat Market at Webster, Neb.

W. Jelmstadter has just opened a new butcher shop at Crete, Neb.

Koci Brothers have reopened their butcher shop at Hallam, Neb.

C. B. Morrison has succeeded to the meat business of Morrison & Ross at Sterling, Neb.

Smith & Larson have purchased the meat business of Gatz & Son at O'Neill, Neb.

G. Sisler has purchased the Chambers meat business at Neligh, Neb.

J. Shuber has sold out his butcher shop at Barneston, Neb.

Frank Henrick has purchased the stock of meats at 413 South Union street, Traverse City, Mich., from Jacob Furtch.

Fred Beach has purchased the meat business of Van Slyke & Coleman at Dowagiac, Mich.

"Newberry's" is the name of a new meat and grocery concern at Los Angeles, Cal.

J. F. Manning has disposed of his stock of meats, etc., at India, Cal., to J. A. Semple.

Eugene S. Hogan has disposed of his meat and grocery business at Berkeley, Cal., to J. Harry Lillie.

Peter McCann has sold out his meat business at Latah, Wash., to Gerhauser & Hansen.

The butcher shop of George Warren, at Buxton, Ia., has been destroyed by fire.

G. Wulff will erect a new butcher shop at Floyd, Ia., to replace the one recently burned.

A. H. Drury has purchased the meat market at Athol, Mass., from his brother, G. S. Drury.

## RECEIVER FOR MODEL MARKET.

The model market in the Frederick Building at Waterbury, Conn., is heavily involved financially, and several attachments and an attempt to throw the concern into bankruptcy resulted in the move of Mrs. Agnes Finley, wife of Charles J. Finley, manager, as small owner, to herself apply for a receiver temporarily to tide over the difficulty. Judge L. F. Burpee directed that Mr. Finley act as receiver and continue the business in the interest of creditors.

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Write us as to your requirements.

**H. W. JOHNS-MANVILLE CO.**  
NEW YORK AND EVERY LARGE CITY

## New York Section

Swift & Company's sales of fresh beef in New York City for the week ending March 16, 1912, averaged 10.09 cents per pound.

Alfonso A. Rodriguez, representative of Armour & Company on the west coast of South America, with headquarters at Lima, Peru, has been spending several weeks in the United States looking over the trade situation. He was a visitor to New York during the past week.

A small shop properly looked after, selling for cash and full of customers almost all day, is far better than a large shop carelessly looked after and not doing much business. That may be why Conrad Hoehn, of No. 825 Tenth avenue, has a small shop that keeps him busy all day. His expense is small and his business is big, and he is one of the small shopkeepers who are making good in a neighborhood that is thick with shops.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending March 16, 1912, as follows: Meat.—Manhattan, 4,409 lbs.; Brooklyn, 7,849 lbs.; Queens, 20 lbs.; total, 12,278 lbs. Fish.—Manhattan, 2,849 lbs.; Bronx, 150 lbs.; total, 2,999 lbs. Poultry and game.—Manhattan, 1,450 lbs.; Brooklyn, 159 lbs.; total, 1,609 lbs.

Leopold Kahn, who conducts a butcher shop at Seventh avenue and Sixteenth street, Whitestone, L. I., was arraigned before Magistrate Leach in the Flushing Police Court Monday on a charge of violating the sanitary code. According to an inspector of the health department he found twenty pounds of unwholesome meat in Kahn's shop. Kahn pleaded not guilty to the charge and told the magistrate that the meat was not for sale. He was let off with a suspended sentence.

Among the retail butchers of New York who are very wide awake, and enterprising enough to know what is for their best interest, is Dave Steigerwald, of No. 1572 Third avenue, who has an exceptionally well-appointed shop, which is one of the few stores conducted on strictly scientific business principles. The icehouse is in the cellar, which leaves lots of room for the order, fish and oyster departments. Mr. Steigerwald has a son 25 years of age employed in his store, and has shown his appreciation of the boy's faithful work by admitting him to full partnership. The young man is unusually well qualified to fill this important position, and has shown his dad that he is entirely worthy of the trust reposed in him by making good.

B. Levy, for many years one of the firm of Fischer & Company, has severed his connection with that firm and has purchased the old-established plant of G. Brenzinger at No. 3022 Third avenue. Mr. Brenzinger has built up a splendid business and was favorably known for many years, and in Mr. Levy he has found a worthy successor, who has had

many years' experience in handling the finest grade of goods and catering to the best class of trade. Mr. Levy has already found it necessary to increase the size of his plant and is building an entirely new and up-to-date bologna kitchen, which is being installed throughout with the most modern machinery, including a big ice machine. In addition to a complete packinghouse, Mr. Levy will conduct a first-class beef, veal, lamb and poultry department, handling the same fine grade of goods that has made him famous for his pork products.

Sometimes a butcher has the courage to reduce expenses when the occasion arises. If all butchers who find it necessary to reduce expense did as Harry Guthmiller, of No. 473 Second avenue, there would be more prosperous butchers. When Mr. Guthmiller saw that it meant either to cut down where he could or shut up shop, he discharged his helper and cashier, sold his horse and wagon, and started in to hustle with a bang and a smash. He does his buying in the early morning, which does not take him long, as he is near several branch houses. When the weather permits he uses a bicycle and saves much time and carfare. He purchases almost everything he needs in the one house, and gets back in time to open shop. He does all his own cutting, and is on the job morning, noon and night, having learned his lesson thoroughly from his father, who has been established many years on lower First avenue. Now he is able to save money, and has something to show for his work. In addition, Mr. Guthmiller is a champion strong man, having won many medals as a heavyweight lifter and in exhibitions.

The big new store opened recently at No. 205 Eighth avenue by John Palmer is proving an unusually big success. Mr. Palmer is one of the most progressive and successful Italian butchers in New York, having been established in business for many years in Carmine street, in connection with which business he conducted the big Palmer restaurant in West 23rd street. He has associated with him George Rozelle as manager, a man who has had many years' experience in the business. They are both live wires, and their handsome shop, which was fitted up by Tom Farrell, the dean of the butcher fixture men of New York, is growing more popular among the West Side housekeepers every day.

## BUTCHERS' HOME BENEFIT.

Plans for the big benefit entertainment and ball to aid the Butchers' Home project are fast being matured under the direction of Chairman George Shaffer, of the executive committee. The event occurs at Terrace Garden on the night of April 9 and includes a big concert and entertainment programme, ball and supper. All the proceeds go to the fund to establish a home for aged or indigent New York butchers. Edward F. O'Neill is to be stage manager; Wm. Schneider, floor manager, and Chas. Michels, assistant floor manager. Committees for the occasion are as follows:

Floor Committee.—O. Edw. Jahrsdorfer, Gus Levy, Edw. C. Klesper, Maurice Ullmann, B. Alexander, A. Weill.

Reception Committee.—Jacob Drumm, chairman; Henry Schloo, assistant chairman; M. Frohman, A. C. Sluiter, John Barth, Gus Levy, Daniel Hecht, Louis A. Schaefer, Jacob Wyler, Julius Goldsmith, Philip Gerard, Louis Goldschmidt, O. Edw. Jahrsdorfer, Chris. Grozinger, Jacob Schaefer.

Press Committee.—George Thompson, chairman; Chas. Young, Jos. Schloss.



# HEARN West Fourteenth St., New York.

## NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

### MUNICIPAL ABATTOIR PLANS.

(Continued from page 17.)

most of the grease that is contained in the sewage. The grease can be skimmed off and put into the rendering tank. The catch basin should be located outside the abattoir and in such position that the odors will not permeate the abattoir, and should be provided with a tight cover.

When no municipal sewer is available the sewage from the catch basin and from the toilet should be run to a septic tank. The septic tank is made in a similar manner to the catch basin, but is so arranged that it contains two or three chambers into which the light and air are not allowed to enter. In these dark chambers the solid matter is decomposed and converted into liquid; the liquid is then conveyed over a bed of sand or carried away through agricultural tile and distributed. The chambers or compartments should be large enough to hold at least two days' supply of the sewage.

If the sewage is to be carried over a filter or sand bed, the second compartment should be so contrived that the sewage will be syphoned intermittently. Sewer pipe to the septic tank should have a fall of 1 foot in 40 feet and be below the frost line. The tank should be 5 feet below the inlet.

### Local Inspection Without Central Abattoir.

In communities where a public or central abattoir is impracticable the inspection authorities should exercise close supervision over the private slaughterhouses and enforce sanitation so far as possible under the circumstances.

Certain features necessary in the production of wholesome meat are usually lacking at local abattoirs, as, for example, sewerage and a good supply of pure water, both hot and cold.

Perhaps the most difficult problem in a small slaughterhouse is the disposal of the offal. This material should not be allowed to be fed to hogs, and should be disposed of in some way so that hogs, dogs and other animals can not have access to it. When practicable a rendering tank should be provided for the offal and for such meat or product as may be condemned, and there should be facilities for applying steam to this tank. This equipment, however, would be too expensive for many small places, and some other method of disposing of offal must be found.

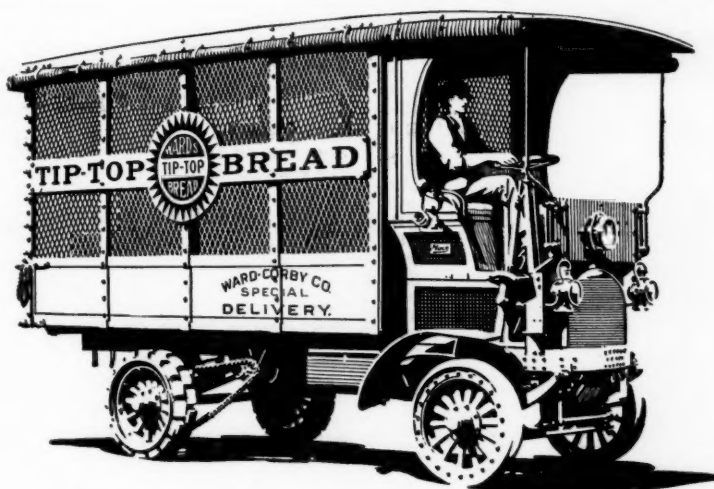
When a rendering tank is not practicable it would be well to have a septic tank, as already described. If this can not be done, the contents of the stomach and intestines might be removed and hauled away and

spread on the ground, where they would have some fertilizing value. The other offal in the form of tissue, as well as heads, feet, etc., might be rendered in a kettle, the grease utilized, the bones collected at intervals and sold if practicable, and the residue used as fertilizer. It is much better to render such material than to throw it on the ground and allow it to decompose.

In a local system of inspection where no tanking facilities are provided there should be some simple way of treating condemned meat so it can not be sold for food. Perhaps the best and simplest way is to put kerosene on it.

In carrying out local inspection the principles and rules laid down in the Federal regulations should be followed so far as possible. The Bureau of Animal Industry will be glad to furnish copies of its regulations and any other information or advice in its power to State or municipal officers who are interested in establishing local inspection. The bureau will also be glad to furnish plans and specifications and such other information as it can give with regard to the designing, construction, equipment and operation of public abattoirs.

[This concludes Dr. Melvin's article on municipal abattoirs and local meat inspection. Further interesting information concerning this subject will appear in later issues of The National Provisioner.]



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# NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers	.....\$6.85@8.00
Poor to fair native steers	.....5.00@6.75
Oxen and stags	.....3.50@6.50
Bulls and dry cows	.....4.00@6.30
Good to choice native steers one year ago	.....6.10@6.65

## LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.	.....7.00@10.00
Live veal calves, culls, per 100 lbs.	.....@ 6.00
Live calves, barnyards	.....@—
Live calves, Western	.....@—

## LIVE SHEEP AND LAMBS.

Live lambs, common to choice	.....7.50@ 8.00
Live lambs, yearlings, per 100 lbs.	.....@ 5.50
Live sheep, common to fair, per 100 lbs.	.....@ 5.50
Live sheep, culls, per 100 lbs.	.....@ 2.50

## LIVE HOGS.

Hogs, heavy	.....@ 8.00
Hogs, medium	.....@ 8.00
Hogs, 140 lbs.	.....@ 8.00
Pigs	.....7.80@ 7.90
Rough	.....6.50@ 6.90

## DRESSED BEEF.

### CITY DRESSED.

Choice native heavy	.....@12½
Choice native light	.....@11½
Native, common to fair	.....@ 10

### WESTERN DRESSED BEEF.

Choice native heavy	.....@11½
Choice native light	.....10½@11
Native, common to fair	.....@10
Choice Western, heavy	.....@10½
Choice Western, light	.....@10
Common to fair Texas	.....9½@10
Good to choice helfers	.....8½@ 9½
Common to fair helfers	.....@ 8
Choice cows	.....@ 8½
Common to fair cows	.....7½@ 8
Common to fair oxen and stags	.....@—
Fleshy Bologna bulls	.....8½@ 9

## BEEF CUTS.

	Western.	City.
No. 1 ribs	.....@15½	.....@16
No. 2 ribs	.....@13	.....@14
No. 3 ribs	.....@10½	.....@12½
No. 1 loins	.....@15½	.....@18
No. 2 loins	.....@13	.....@16
No. 3 loins	.....@10½	.....@12½
No. 1 rounds	.....@10½	.....@11
No. 2 rounds	.....@ 9½	.....@10½
No. 3 rounds	.....@ 8½	.....@10
No. 1 chucks	.....@ 9	.....@10
No. 2 chucks	.....@ 8	.....@ 9
No. 3 chucks	.....@ 7	.....@ 7

## DRESSED CALVES.

Veals, city dressed, prime, per lb.	.....@16
Veals, good to choice, per lb.	.....@15
Western calves, choice	.....@14
Western calves, fair to good	.....@13
Western calves, common	.....@12½

## DRESSED HOGS.

Hogs, heavy	.....9½@ 9½
Hogs, 180 lbs.	.....@ 9½
Hogs, 160 lbs.	.....9½@ 9½
Hogs, 140 lbs.	.....9½@10
Pigs	.....10½@10½

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	.....@13½
Lambs, good	.....@12½
Sheep, choice	.....@10
Sheep, medium to good	.....@ 9
Sheep, culls	.....@ 7½

## PROVISIONS.

### (Jobbing Trade.)

Smoked hams, 10 lbs. avg.	.....@13½
Smoked hams, 12 to 14 lbs. avg.	.....@13½
Smoked hams, 14 to 16 lbs. avg.	.....@13½
Smoked picnic, light	.....@ 9½
Smoked picnic, heavy	.....@ 9½
Smoked shoulders	.....@10
Smoked bacon, boneless	.....@13½
Smoked bacon (rib in)	.....@13
Dried beef sets	.....@18
Smoked beef tongue, per lb.	.....@22
Pickled bellies, heavy	.....@11

## FRESH PORK CUTS.

Fresh pork loins, city	.....13 @14
Fresh pork loins, Western	.....12½@13½
Fresh pork tenderloins	.....@27
Frozen pork tenderloins	.....@24
Shoulders, city	.....@10
Shoulders, Western	.....@10
Butts, regular	.....@12
Butts, boneless	.....@12½
Fresh hams, city	.....@13½
Fresh hams, Western	.....@13
Fresh picnic hams	.....@ 9½

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut	.....@ 85.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.	.....@ 60.00
Hooft, black, per ton	.....@ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.	.....@ 90.00
Horns, 7½ oz. and over, steers, first quality, per ton	.....@270.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues	.....100 @125c. a piece
Fresh cow tongues	.....60 @ 75c. a piece
Calves' heads, scalded	.....@ 45c. a piece
Sweetbreads, veal	.....40 @100c. a pair
Sweetbreads, beef	.....18 @ 25c. a pound
Calves' livers	.....@ 20c. a pound
Beef kidneys	.....7 @ 12c. a piece
Mutton kidneys	.....1½ @ 3c. a piece
Livers, beef	.....7 @ 8c. a pound
Oxtails	.....7 @ 8c. a piece
Hearts, beef	.....12 @ 18c. a piece
Rolls, beef	.....10 @ 12c. a pound
Tenderloin beef, Western	.....15 @ 25c. a pound
Lambs' fries	.....8 @8½c. a pair
Extra lean pork trimmings	.....@9½c. a pound
Blade meat	.....@9½c. a pound

## BUTCHERS' FAT.

Ordinary shop fat	.....@ 2½
Suet, fresh and heavy	.....@ 5
Shop bones, per cwt.	.....20 @25

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	.....@80
Sheep, imp., medium, per bundle	.....@60
Sheep, imp., per bundle	.....@40
Sheep, domestic, wide, per bundle	.....@70
Sheep, domestic, medium, per bundle	.....@50
Sheep, domestic, narrow med., per bundle	.....@25
Hog, American, free of salt, tes. or bbls., per lb., f. o. s. New York	.....@70
Hog, extra narrow selected, per lb.	.....@70
Hog, in kegs, 1 cent over bbls. or tes.	.....@—
Beef rounds, domestic, per set, f. o. b. Chicago	.....@17
Beef rounds, export, per set, f. o. b. New York	.....@22
Beef bungs, piece, f. o. b. New York	.....@16
Beef middles, per set, f. o. b. New York	.....@75
Beef middles, per set, f. o. b. Chicago	.....@72
Beef weasands, per 1,000, No. 1s.	.....@ 8
Beef weasands, per 1,000, No. 2s.	.....@ 4½

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	.....17½	.....19½
Pepper, Sing., black	.....12½	.....14½
Pepper, Penang, white	.....15	.....17
Pepper, red Zanzibar	.....17	.....20
Allspice	.....8	.....11
Cinnamon	.....16	.....20
Coriander	.....4½	.....6½
Cloves	.....14	.....17
Ginger	.....15	.....17
Mace	.....70	.....75

## SALTPETRE.

Crude	.....4½@ 4½
Refined—Granulated	.....4½@ 5
Crystals	.....5½@ 6½
Powdered	.....5½@ 5½

## GREEN CALFSKINS.

No. 1 skins	.....@ .25
No. 2 skins	.....@ .23
No. 3 skins	.....@ .14

Branded skins	.....@ .18
Ticky skins	.....@ .18
No. 1 B. M. skins	.....@ .23
No. 2 B. M. skins	.....@ .21
No. 1, 12½-14	.....@ 2.70
No. 2, 12½-14	.....@ 2.45
No. 1 B. M., 12½-14	.....@ 2.45
No. 2 B. M., 12½-14	.....@ 2.20
No. 1 kips, 14-18	.....@ 2.90
No. 2 kips, 14-18	.....@ 2.65
No. 1 B. M. kips	.....@ 2.65
No. 2 B. M. kips	.....@ 2.40
No. 1, heavy kips, 18 and over	.....@ 3.80
No. 2, heavy kips, 18 and over	.....@ 3.55
Branded kips	.....@ 2.20
Heavy branded kips	.....@ 2.55
Ticky kips	.....@ 2.20
Heavy ticky kips	.....@ 2.55

## DRESSED POULTRY.

### FRESH KILLED.

Turkeys, dry-packed—	
Selected young hens	.....20 @21
Selected young toms	.....18 @20
Common	.....12 @16
Old hens and toms, dry-picked, No. 1	.....@18
Fowls, dry packed—	
Western, boxes, 48-55 lbs. to doz., dry-picked, fancy	.....@16½
Western, dry-pkd., bbls., 4-4½ lbs. each	.....@16
Other Western, scalded, avg., best	.....@16
Other Poultry—	
Old Cocks, per lb.	.....@12½
Squabs, prime, white, 10 lbs. to doz., per doz.	.....@ 5.25
Squabs, dark, per doz.	.....1.50@ 1.75

## LIVE POULTRY.

Chickens, Western, via freight	.....@13
Fowls, Western, prime, via freight	.....@16
Old roosters and stags, per lb.	.....@10
Turkeys, hens	.....@20
Turkeys, toms	.....@15
Ducks, per lb., Western	.....@17
Geese, per lb.	.....@10
Guinea Fowls, per pair	.....@50
Pigeons, per pair	.....@30

## BUTTER.

Creamery, Specials	.....31½@32
Creamery, Extras	.....@31
Process, Specials	.....27 @27½
Process, Extras	.....@20½

## EGGS.

Fresh gathered, extras	.....23 @23½
Fresh gathered, firsts	.....22 @22½
Fresh gathered, seconds	.....21½ @21½
Fresh gathered, dirties	.....20 @21
Fresh gathered, checks	.....19 @20
Duck eggs, Baltimore	.....@36
Duck eggs, far Southern	.....28 @32

## FERTILIZER MARKETS.

### BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	.....20.00 @20.50
Bone meal, raw, per ton	.....26.50 @27.50
Hoof meal, per unit, Chicago	.....2.50 @ 2.55
Dried blood, West, high grade, fine, f. o. b. Chicago	.....@ 2.62½
Nitrate of soda—spot	.....2.30 @ 2.32½
Bone black, discard, sugar house del. New York	.....20.00 @23.00
Dried tankage, N. Y., 13@15 per cent. ammonia	.....2.80 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago	.....2.27½ and 10c.
Garbage tankage, f. o. b. New York	.....@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, new York (nominal)	.....3.20 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and New-port News	.....3.20 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory, nominal	.....2.40 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	.....3.27½@ 3.30
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	.....3.27½@ 3.30
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	.....6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	.....3.50 @ 3.75
The same, dried	.....3.75 @ 4.00

